

THE NATIONAL PROVISIONER

APRIL 8 • 1950

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APRIL 11, 12, 13

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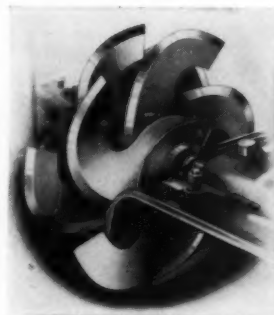
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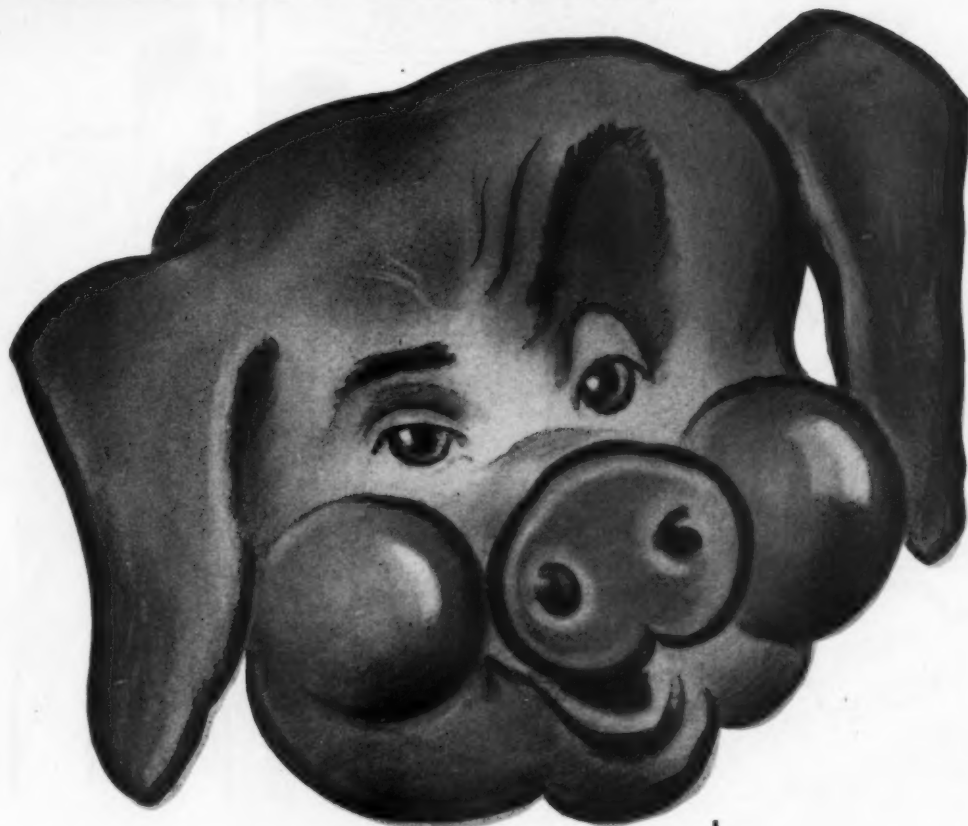
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THE NATIONAL PROVISIONER

Volume 122

APRIL 8, 1950

Number 14

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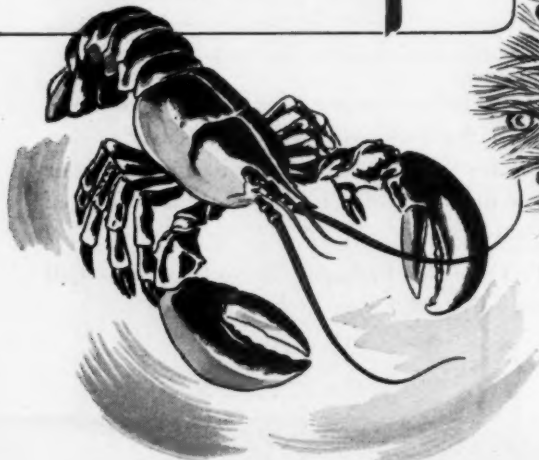
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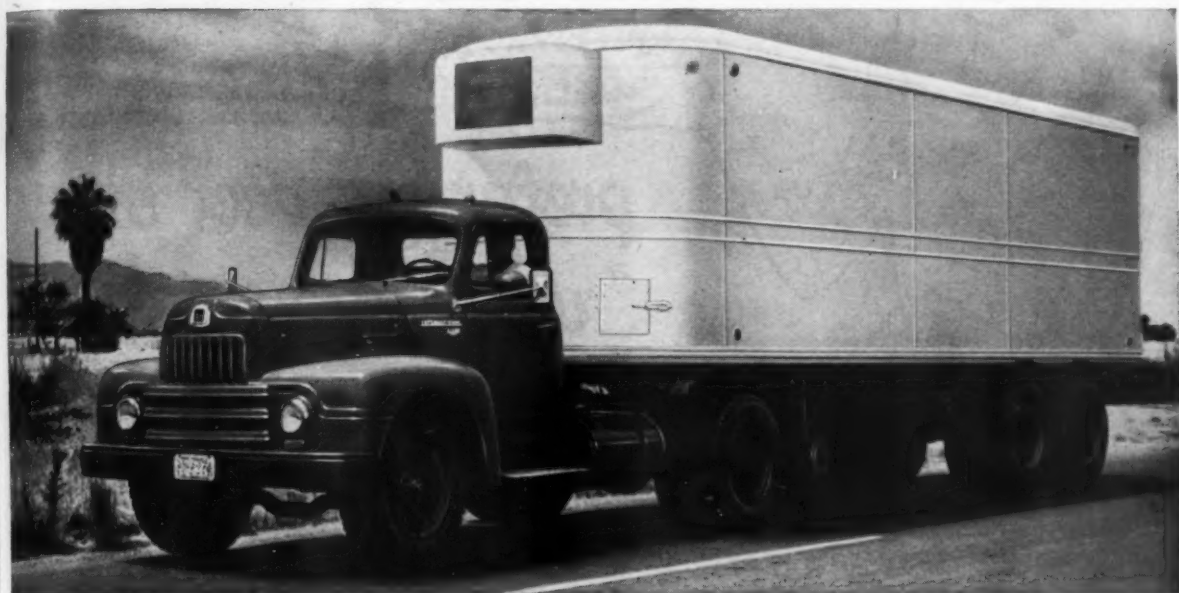
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TO SAVE YOU MONEY



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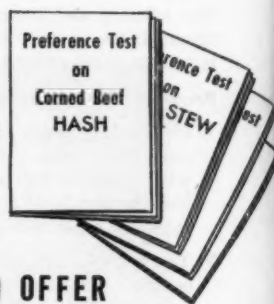
Ac'cent is not a flavoring, not an ordinary condiment or seasoning. It adds no flavor, aroma or color of its own. It brings out—and holds—the natural flavors of foods. With Ac'cent you use your own formulas; prepare as usual—just add Ac'cent.

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LAND O'LAKES

Improved Roller Process

NONFAT DRY MILK SOLIDS



Adds Appetite Appeal and Food Value

In luncheon meats it's the *taste that tells* . . . and SELLS! When you add LAND O'LAKES Improved Roller Process Nonfat Dry Milk Solids to your formulas, all of the good meat flavor is retained. Like meat, these milk solids are rich in protein and minerals. Thus nutrition as well as flavor is improved through the use of LAND O'LAKES Improved Roller Process Nonfat Dry Milk Solids.

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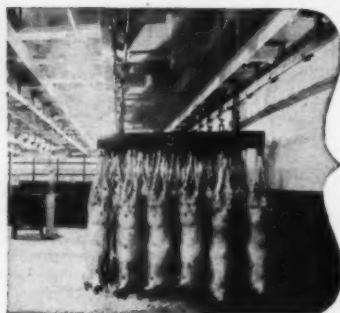


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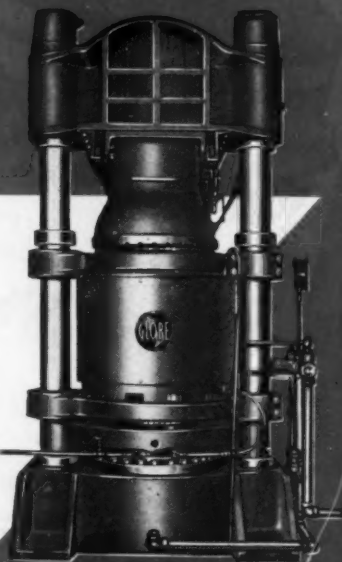
reclaims larger quantities of saleable fats, boosts your profits, lowers your costs. Not an idle boast—this Globe equipment was developed in packing houses for packing house production engineers, and for years it has been producing greater profits in packing plants all over the country. And we have increased our manufacturing facilities to make prompt shipment on all types of cookers and presses.

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Illustration of
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- Refer to Globe catalog for complete engineering data on all Globe Rendering Equipment.

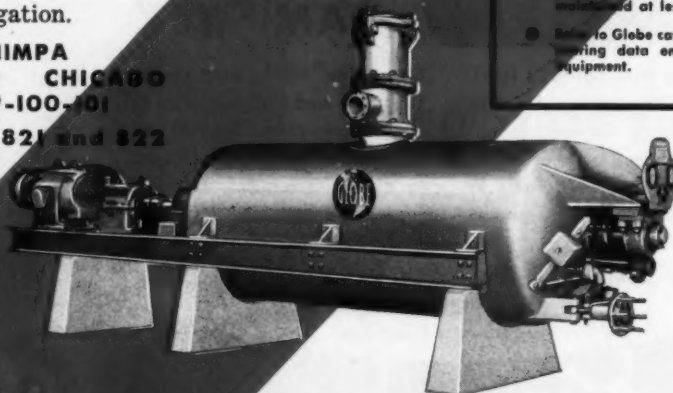


Illustration of
Globe Flowing
Drive Dry Rendering
Cooker

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The **GLOBE** *Company*

4050 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

CONSUMERS NOW SPEND 23c OF \$10 FOR PORK

Leaner and lighter cuts of pork are being demanded by more and more consumers, R. J. Eggert, associate director of the American Meat Institute's department of marketing, told the Illinois Swine Growers' Day, sponsored by the University of Illinois, Thursday. Pork cuts in greatest demand include pork chops, ham, picnics and spareribs.

"Consumer expenditures for pork," he continued, "have dropped back to their prewar level in relation to incomes. During the first quarter of this year, out of every \$10 bill which consumers had available to spend, about 23c went for pork. This compares with 31c in the first quarter of 1947 and an average of 22c for the years 1939-41."

The level of pork production is expected to continue relatively high, Eggert said. The large early run of 1949 fall pigs probably will continue to come to market during the next few weeks, but the usual seasonal decrease in hog marketings can be expected during the summer. The 1950 spring pig crop is expected to be 5 to 8 per cent larger than last year, and as last fall, may be marketed somewhat earlier than usual.

The large production is expected to result in consumption of about 73 lbs. of pork per person—about 5 lbs. more than last year, but about 6 lbs. less than the wartime peak in 1944, he said.

MANY LOS ANGELES PLANTS STILL IDLE DUE TO STRIKE

The strike against independent packinghouses in Los Angeles by the AF of L butchers is still in effect. A new contract was signed on Monday by the packers and plant engineers but no agreement has been reached with the butchers. The contract with plant engineers calls for payment of \$1.91 per hour, with double time for holiday work. This represents an increase of about 17c per hour, but under last year's contract triple time was paid for holiday work.

About 2,500 workers in approximately 40 meat processing and packing plants were idle because of the strike, but provision house workers and teamsters have returned to work at some plants. Negotiations with the butcher union are continuing.

MISEA MEETING ANNOUNCED

The 1950 semi-annual meeting of the Meat Industry Supply and Equipment Association will be held at 2 p.m. on Wednesday, April 12, at the Palmer House, room 17. The group will review its operations regarding the 1950 NIMPA convention, the credit service and will discuss plans for the American Meat Institute convention this fall.

Shackles on Four Large Packers Would Be Start of Industry Regimentation—Specht

LEGISLATION originated to free business from restraints and to foster competition is being used to shackle business and eliminate competition, F. W. Specht, president of Armour and Company, said in a talk on "Infiltration in Business" at a meeting of the Rotary Club of Los Angeles on March 31. The club was host to directors and officers of the American Meat Institute, on the West Coast for an Institute directors' meeting.

"The plain fact is," Specht said, "that the anti-trust laws are being mis-used for the purpose of interfering with legitimate business growth and development. The charge that meat packers conspire to fix prices at which livestock is bought and the prices at which meat is sold has been repeatedly proved false. It is so lacking in substance that it tends to confirm the widely held opinion that anti-trust suits are carefully directed at successful business, and are designed to subject the operation of every business of any importance to a degree of government regulation which is practically socialistic."

Referring to the anti-trust division's pending suit against Armour, Swift, Wilson and Cudahy, in which the government is seeking to divide the four companies into fourteen, Specht continued:

"I cannot see what difference it makes whether a company is large or small, provided the company is competing for business with many other companies; provided the company is a good citizen; provided the company is fair and honest in its dealings and pro-

vided the company serves the public well.

"Meat packers know that you can't fix prices in the meat business. Even the government couldn't fix meat prices. The OPA with thousands and thousands of employees couldn't do the job, as the record of the black market of recent memory so clearly shows.

"In 1948, my company lost nine-tenths of a cent on each dollar's worth of meat and meat products sold. In 1949, we again lost substantial sums on our meat business although we made a little profit overall. If we were conspiring to fix prices on anything and got results like that, we ought to have our heads examined. The charges of anti-trust violation not only fail to hit the bull's eye; they don't even come close to hitting the bull.

"In bridging the gap between the farmer and the consumer in buying livestock, slaughtering it, preparing the cuts of meat, making meat products, and in distributing our foods throughout the United States, the meat packing industry makes an exceedingly small profit. Even in good years, we make only a fraction of a cent a pound—not enough to change the consumer price of meat.

"No one denies that we are efficient, either. We don't waste anything. On the contrary, we are constantly developing new animal by-products which not only contribute to better living in America, but which tend to lower the relative cost of meat, and give a better return to the farmer for his livestock.

(Continued on page 21.)

AMI Foundation to Hold Another Open House Date

Another open house, at which members of the research staff of the American Meat Institute Foundation will welcome visitors from the meat packing industry, has been arranged for Friday morning and afternoon, April 14. A total of 143 visitors attended the four open houses during March and the date next Friday has been arranged in response to requests for another opportunity to visit the new laboratory on the University of Chicago campus.

It is suggested that visitors arrive before 10 o'clock in the morning or 2 o'clock in the afternoon, since about two and a half hours are required to complete the tour.

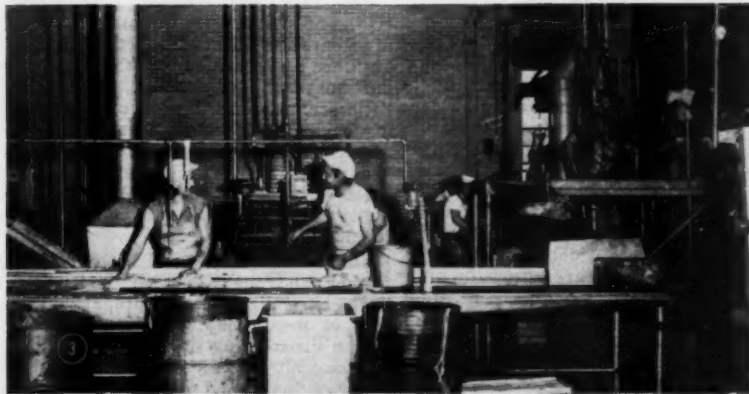
Out-of-town visitors can reach the Foundation either by taxicab or via the Illinois Central suburban railroad.

ASSOCIATES TO HOLD 4-WAY BEEF SESSION ON APRIL 14

On Friday, April 14, the Associates, Food and Container Institute, will present an all-day program at which the various problems entailed in preparation of four-way boneless beef will be discussed.

F. J. Rubinate, packaging section, will describe the package and packing requirements in the four-way specifications as compared to the three-way boneless beef at the morning session.

After lunch, a demonstration and informal discussion on preparation of the four-way beef will be held. The Associates emphasize that any meat packer or beef boner planning to be present should send the names of his personnel who will attend to the Associates, Food and Container Institute, 1849 W. Pershing Rd., Chicago 9 by April 12. The meeting will start promptly at 9:30 a.m.



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PLANT EXTERIOR

A new kill floor and other additions have been harmoniously added to Pepper Packing Company's attractive and well laid out Denver plant. Forward movement of product has been retained and refrigeration units have been consolidated in one general plant area.



Denver Plant Modernization Program Nears Completion

A BUILDING and modernization program begun in 1940 at the plant of the Pepper Packing Co. in Denver, Col., has been brought near completion with the opening of a new killing floor.

The program, carefully planned in advance of construction and following an overall design worked out by William Knehans of the Packers Architectural & Engineering Co. of St. Louis, Mo., with officials of the Pepper company, has included the addition of a chill cooler and several pork and beef coolers, edible and inedible rendering departments, an

engine room and lard and casing rooms.

On the new killing floor cattle can be slaughtered on the three beds and hogs or lambs or calves can be killed and dressed at the same time. As is shown on the floor plan on page 18, hog and small stock slaughter and dressing are performed in the same area and, in part, with the same equipment, including a moving top viscera and head inspection table of the latest design. Rated capacity of this part of the killing floor is 75 hogs or calves or 100 sheep per hour.

One interesting feature of the killing floor is the manner in which viscera separating and processing operations have been concentrated in the center of the work area with the small stock viscera and heads feeding in from the inspection table at one side and beef viscera being brought over by truck from the other. As will be seen in the floor plan and the photograph on page 16, not only are the viscera separated and fattened and the paunches washed at this location, but the small casings are fed at once into the tank, mucous membrane crusher, 30-in. stripper and 16-in. finisher, and tripe is washed and scalded. The inedible churning room is located just to the rear of this integrated area.

After bleeding in a large curbed area, with handy facilities nearby for head splitting and workup, cattle move onto the three beds for siding, etc. After the half-hoist operations they are landed on a single rail for final skinning. The three single rails feed to a drop finger spreader conveyor which carries the carcasses past the splitting platform. At this point the two halves of the carcass are spread gradually by an automatic

beef spreader as the splitting is done by an operator equipped with a power saw. The sides then move on the chain past the washing and shrouding platform to the scale located outside the chill room.

Calves and sheep are handled on a separate hoist and over a bleeding area separated from the hog killing facilities. Small stock are then transferred



THE POWER SAW splitting of this beef carcass is aided by an overhead automatic spreader mechanism that keeps separating the carcass as saw moves downward.

THROUGHOUT THE PLANT

ON OPPOSITE PAGE: 1. View of the curbed bleed areas and the three bed pritch plate area. Carcass movement from the bleed rail to the flooring bed is accomplished with drum type electric hoists controlled by push buttons. 2. Fancy meats workup table is located directly in front of the carcass washing station. 3. Compact casing preparation station is an extension of the viscera separation station which is located adjacent to the end of the viscera inspection conveyor. 4. The modern melters are well insulated for conservation of power. The edible percolator has an elevated crackling pan which allows each batch of lard to be settled out prior to pumping to the lard tank. 5. A view of the hog kill rail showing its relation to the viscera inspection conveyor and the casing processing table. Part of the rail work levels have been incorporated directly with the wall, adding to kill floor appearance. 6. Rendering operator is shown opening a gate valve to charge one of the inedible dry melters. 7. The new chill cooler is used for both beef and pork. 8. Cool air from the sales cooler is blown to loading dock during warm weather operations.

to a chain for skinning and dressing while hogs move straight ahead through the scalding tub and over the gambrelling table.

The killing floor has a number of built-in working platforms. The floor in this department is brick over concrete and the walls are faced with glazed tile to their full height. Glass windows with steel sash provide plenty of light.

Carcass meat passes from the chill room through the holding coolers to the combination cutting and boning room and thence to the sausage room, curing cellars, etc.

Product from the two-level sausage room moves by rail into a separate room for cooking and chilling and then into the two large two-level smokehouses. The smoked meats go into a cooler nearby for chilling and wrapping and sausage and packaged meats have a cooler which feeds into the assembly and packing room. Bacon skinning, hardening, forming, slicing and conveyor-line packing are concentrated in one corner of the plant close to the order assembly room and truck loading dock.

Since the sales cooler is at a slightly lower level than the assembly and packing room, the quartered beef is moved up to the latter room via a drop finger conveyor. Beef for rail shipment is carried up to the level of the car loading dock by another power conveyor. Manholes in the floor of the dock, with watertight covers, make it possible to

unload carloads of sawdust and salt and to drop the material to their separate storage rooms in the basement.

General and private offices are located on the first floor level at the front of the plant.

Novel Fly Protection System

Inedible material from the killing floor drops to the basement where it is broken down and washed and then blown to the two dry melters which are equipped with barometric condensers. A blow tank is used in moving blood to the dryer in this department. The newest section of the basement also houses the lard rendering room with its dry melter and Votator, the casing cleaning and grading room and storage cooler and the hide cellar. The latter room extends into a corridor from which hides and cracklings are moved to the ground floor level via conveyor.

Other basement facilities include a pork cut selecting room, D.S. and S. P. curing rooms, ham soaking, washing and stringing room, the bottom level of the plant's two smokehouses, two freezers and large rooms for dry storage. The salesmen's room is also located in the basement underneath the general office.

One small but interesting detail of the Pepper plant is the manner in which flies are kept off screen doors leading into the edible department. This is done by blowing air (brought by duct) through long and narrow openings

above the doors so that it moves in a sheet over the screens.

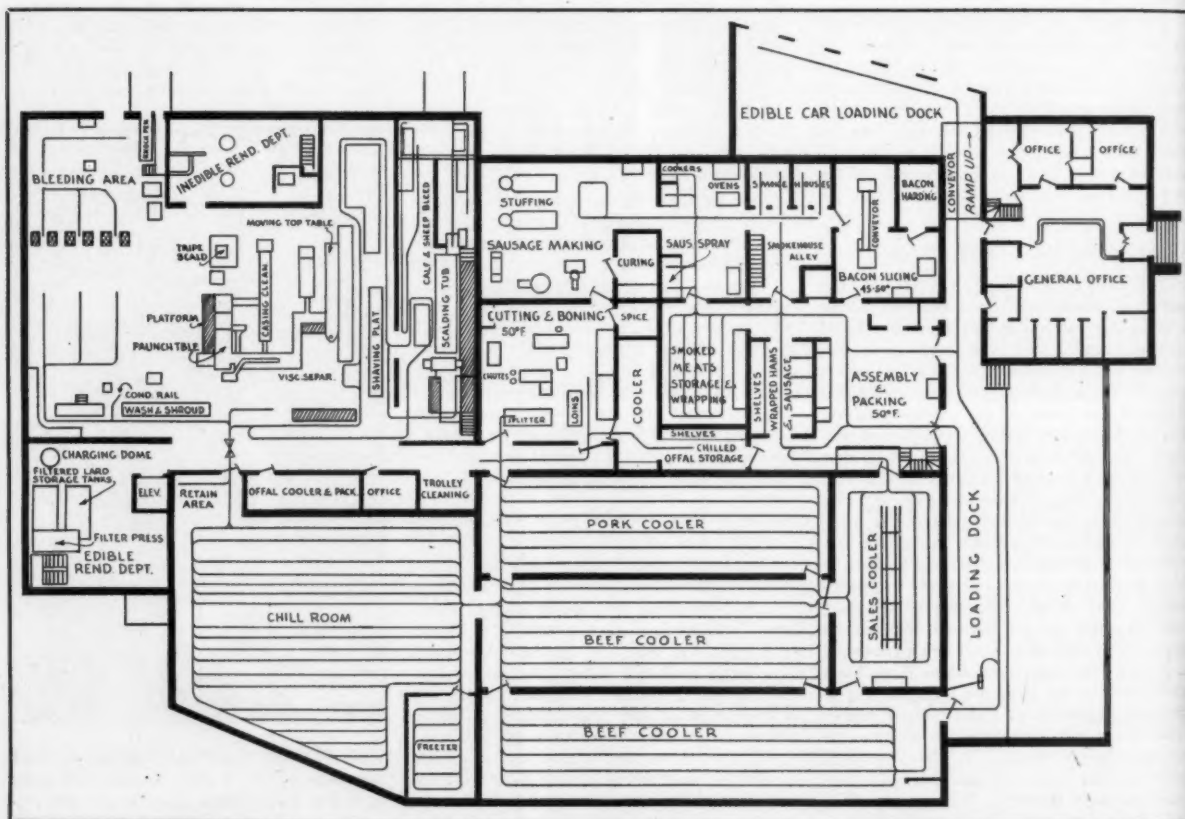
The plant employs ammonia direct expansion refrigeration in the old coolers and Gebhardt units in the chill cooler and also in the newest holding cooler.

The firm was founded in 1907 by Max Pepper, its president. Other officers of the company are Joseph D. Pepper, vice president and general manager; Freeman R. Pepper, secretary, and Marvin Pepper, treasurer.

Product from the federally inspected plant is distributed throughout Colorado and the adjoining states of Wyoming and New Mexico under the "Columbine" trademark.

Most of the killing floor and inedible and edible rendering equipment, including the hog dressing conveyor, viscera inspection table, drop finger conveyor and automatic beef spreader, casing cleaning units, blood and inedible blow tanks, barometric condensers, hasher and washer, 5x12 blood dryer and two 5x12 Laabs rendering cookers and 4½x10 lard cooker, motor-driven hydraulic pressure pump and hydraulic press, was furnished by the Allbright-Nell Co., Chicago.

Hog and sheep hoists were furnished by the John J. Dupps Co., Germantown, Ohio, and the hog dehairer by the Cincinnati Butchers' Supply Co., Cincinnati. Phil Hantover, Inc., Kansas City, Mo., designed and constructed stainless steel tables for the Pepper plant and furnished other stainless steel equipment.



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ICE.



PHOTO 1: Girl opens and places cellophane bags in divided cartons.

PUTTING lard in a stand up position at a reported lesser cost to packer and consumer is the desired end result of packaging lard in cellophane bags. The lard can be displayed vertically in much the same manner as packaged coffee, sugar or cartoned products.

The Rosevale Packing Co., De Witt, Mich. and Claire Mont Meat Products, Inc., Eau Claire, Wis., are currently using this method of lard packaging. The bags are supplied by Milprint, Inc., Milwaukee, Wis.

The Rosevale bag is printed in two colors, but the transparency of the cellophane allows the color of lard to come through, thus giving a three color effect. The Claire Mont bag is mostly opaque with a yellow background. Both bags prominently display the packer's name and are said to be ideal for self-service selling.

Equipment needed to package lard this way includes either one or two pound cellophane bags, a bag opener and a lard filler. The bags may be had in different sizes depending on the requirements of the packer.

The packaging process at the Claire Mont plant starts in the box depart-



COMPLETED PACKAGE prominently shows packer and product identity. Two color designs add to display attractiveness.

PACKAGING LARD IN CELLOPHANE BAGS



PHOTO 2: Bags are filled with lard at a temperature of 70 to 90 degs. F.

ment where the cases are stenciled with the company brand and then assembled. A divider for keeping the bags separated and vertical is placed in the shipping container. Bags are then opened, inserted in the container and moved by truck to the lard room. (See Photo 1.)

Cooked lard is brought from the storage tank at a temperature of 150 degs. F. to the lard roll. A pressure pump conveys the lard from the roll to a Harrington measuring filler, which has been adjusted for filling 2-lb. packages.

The lard containers are transferred from the truck to the filling machine where the operator fills the bags individually, but without moving them from their position in the case. (See Photo 2.) The machine automatically discharges two pounds of lard at a time. The filled case is set off on another table where the bags are folded down and the lids closed on the case. (See Photo 3.) The tops of the bags may also be tucked back into the lard. It is emphasized that the lard should be poured at a temperature of 70 to 90 degs. F. and not to exceed 90 degs.

The filled cases are sent immediately

to a storage cooler and held for about 24 hours at temperatures of 40 to 45 degs. before shipping.

Besides the stated advantages of a less costly container, this system is said to keep lard and shortening in a saleable condition longer because no air circulation can move about the bagged product. The bags require little space for storage and are simple to stock and handle.

The lard packaged at the Claire Mont plant is open kettle rendered, made from leaf lard and back fat to which has been added the antioxidant, Tenox II. Of fine texture and color, the lard has a melting point of 115 degs. F. and a smoke point of 435 degs.

The bags can be printed in two



PHOTO 3: Workers fold down tops of bags and then seal container.

bright colors with the white of the product adding a third color. Simple designs are characteristic of the packages shown here. One side of the bag might carry the maker's name, name of the product and a price panel. The other side might carry recipes for use of the product.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over through the accurate price information it contains.

NOW Bacon at its Best



Now **Pliofilm** brings home the bacon, too—fresher, tastier, more sales-appealing than ever before. The reason: this bright new vacuum package—the first economical transparent packet ever to give completely air-tight protection to this type of product.

Used by Armour and developed by the Standard Cap & Seal Corporation, with standout success. The **Pliofilm** package offers these practical advantages:

1. *It seals in the bacon's natural moisture, preserves its appetizing taste almost indefinitely.*
2. *Keeps the bacon from turning yellow. Prevents mold.*

*We think you'll like
"THE GREATEST STORY EVER TOLD"
Every Sunday—ABC Network*

Good things are better in

Pliofilm
3-way protection against air, moisture, liquids

GOOD YEAR

FLEX-VAC T.M. Standard Cap & Seal Corporation
Pliofilm, a rubber hydrochloride—
T. M. The Goodyear Tire & Rubber Company

THE GREATEST NAME IN RUBBER

3. *It's unaffected by grease; stays clear and transparent, displaying the product at its best, always.*

Pliofilm is air-moisture-liquid-tight. It prevents mold and discoloration, even at room temperatures. And it's perfectly adaptable to multi-color printing.

Thanks to all these advantages, **Pliofilm** is now in demand as a packaging material for keeping all manner of foods fresh and flavorful. If you're packaging bacon or any other product that would benefit from a vacuum pack or moistureproof protection, it will pay you to investigate this sensational sales-builder. Write: Goodyear, Pliofilm Dept., Akron 16, Ohio.

1947 Census Reports for Individual States Give Valuable Data on Meat Packing Trends

THE Bureau of the Census of the U. S. Department of Commerce recently released individual state reports covering the 1947 Census of Manufactures. These reports summarize the changes, by states, from 1939 to 1947 in: 1) the number of meat packing plants; 2) the number of production and related workers in the meat packing industry, and 3) the value added by manufacture. They supplement the preliminary figures covering the total United States which were released by the Census Bureau last year.

The current reports covering individual states and major metropolitan areas include data concerning the number of production workers and other employees engaged in meat packing, payments to employees, value added by manufacture and expenditures for new plants and equipment. Similar information for all manufacturers combined is included for individual counties.

A summary of the reports for individual states is contained in the following table, prepared by the department of marketing, American Meat Institute.

MEAT PACKING WHOLESALE—ESTABLISHMENTS, PRODUCTION WORKERS AND VALUE ADDED BY STATES, 1947 COMPARED WITH 1939

| State and Region | Meat Packing Establishments | | | Production and Related Workers | | | Value Added by Manufacture | | |
|--------------------------|-----------------------------|--------|----------|--------------------------------|---------|----------|----------------------------|-----------|----------|
| | 1947 | 1939 | Pct. | 1947 | 1939 | Pct. | 1947 | 1939 | Pct. |
| | Number | Number | Increase | Number | Number | Increase | Mil. Dol. | Mil. Dol. | Increase |
| New England..... | 34 | 33 | 128 | 3,196 | 1,999 | 60 | 16.7 | 6.2 | 169 |
| Massachusetts..... | 38 | 22 | 73 | 2,271 | 1,570 | 45 | 11.3 | 4.5 | 133 |
| Rhode Island..... | 6 | 3 | 100 | 97 | 34 | 185 | 7 | 2 | 307 |
| Other ¹ | 42 | 13 | 223 | 828 | 395 | 110 | 4.7 | 1.2 | 297 |
| Middle Atlantic..... | 359 | 216 | 66 | 14,957 | 12,148 | 33 | 103.2 | 48.3 | 114 |
| New York..... | 115 | 68 | 69 | 5,487 | 5,071 | 8 | 48.1 | 28.1 | 87 |
| New Jersey..... | 51 | 27 | 89 | 2,193 | 2,072 | 6 | 15.5 | 6.5 | 138 |
| Pennsylvania..... | 121 | 69 | 76 | 7,277 | 5,005 | 45 | 44.6 | 18.6 | 140 |
| East North Central..... | 542 | 370 | 46 | 47,038 | 37,463 | 26 | 270.4 | 129.9 | 108 |
| Ohio..... | 176 | 146 | 21 | 6,616 | 5,994 | 10 | 48.9 | 21.4 | 103 |
| Indiana..... | 87 | 68 | 28 | 6,799 | 4,323 | 57 | 47.3 | 19.6 | 247 |
| Illinois..... | 100 | 64 | 56 | 24,245 | 21,468 | 13 | 125.5 | 74.0 | 70 |
| Michigan..... | 130 | 65 | 100 | 3,562 | 2,222 | 60 | 24.9 | 7.1 | 250 |
| Wisconsin..... | 49 | 27 | 81 | 5,866 | 3,456 | 70 | 28.8 | 13.8 | 108 |
| West North Central..... | 238 | 171 | 39 | 59,273 | 34,972 | 52 | 335.4 | 194.9 | 149 |
| Minnesota..... | 25 | 19 | 150 | 11,197 | 8,801 | 27 | 69.1 | 35.5 | 95 |
| Iowa..... | 38 | 32 | 19 | 18,458 | 11,027 | 67 | 92.6 | 39.2 | 137 |
| Missouri..... | 63 | 50 | 26 | 7,458 | 4,519 | 65 | 39.9 | 16.1 | 148 |
| Nebraska..... | 32 | 26 | 23 | 7,842 | 4,708 | 67 | 60.6 | 13.9 | 336 |
| Other ² | 80 | 53 | 51 | 14,323 | 9,917 | 44 | 73.2 | 30.2 | 142 |
| South Atlantic..... | 231 | 128 | 80 | 9,487 | 5,413 | 75 | 48.7 | 16.3 | 199 |
| Maryland..... | 35 | 32 | 9 | 2,071 | 1,584 | 31 | 11.8 | 5.8 | 103 |
| Virginia..... | 35 | 25 | 40 | 1,685 | 910 | 85 | 8.6 | 2.2 | 284 |
| North Carolina..... | 36 | 13 | 140 | 550 | 216 | 155 | 4.1 | 1 | 179 |
| Georgia..... | 43 | 18 | 139 | 2,809 | 1,679 | 67 | 12.5 | 4.5 | 177 |
| Other ³ | 82 | 38 | 116 | 2,372 | 1,024 | 132 | 11.7 | 3.3 | 258 |
| East South Central..... | 110 | 72 | 53 | 5,349 | 3,395 | 58 | 82.6 | 10.4 | 212 |
| Tennessee..... | 31 | 21 | 48 | 2,320 | 1,572 | 48 | 14.4 | 5.1 | 178 |
| Mississippi..... | 17 | 7 | 143 | 463 | 131 | 253 | 2.2 | 4 | 510 |
| Other ⁴ | 62 | 44 | 41 | 2,566 | 1,692 | 52 | 16.0 | 4.9 | 224 |
| West South Central..... | 217 | 109 | 99 | 11,937 | 6,452 | 85 | 70.8 | 21.3 | 232 |
| Louisiana..... | 36 | 31 | 227 | 823 | 325 | 153 | 3.9 | 7 | 410 |
| Texas..... | 115 | 67 | 72 | 7,906 | 3,985 | 98 | 49.5 | 13.4 | 269 |
| Other ⁵ | 66 | 31 | 113 | 3,208 | 2,142 | 50 | 17.4 | 7.2 | 142 |
| Mountain..... | 143 | 99 | 44 | 4,924 | 2,667 | 85 | 29.4 | 9.8 | 200 |
| Pacific..... | 227 | 189 | 20 | 10,856 | 6,537 | 66 | 69.8 | 26.9 | 159 |
| Washington..... | 62 | 38 | 63 | 1,977 | 1,235 | 60 | 13.1 | 4.3 | 207 |
| Oregon..... | 32 | 31 | 3 | 910 | 646 | 41 | 5.5 | 2.2 | 148 |
| California..... | 133 | 120 | 11 | 7,969 | 4,656 | 71 | 51.2 | 20.4 | 151 |
| U. S. Total..... | 2,153 | 1,392 | 55 | 167,072 | 115,046 | 45 | 977.0 | 403.9 | 142 |

¹Vermont, Connecticut, Maine, New Hampshire.

²Kansas, North Dakota, South Dakota.

³Delaware, West Virginia, South Carolina, District of Columbia, Florida.

⁴Kentucky, Alabama.

⁵Arkansas, Oklahoma.

⁶Colorado, Arizona, Utah, Montana, Idaho, Wyoming, New Mexico, Nevada.

Newest Phase of American Meat Institute's Public Relations Campaign Introduces the Meat "Manager"

The Meat Team presents its "manager" for the first time in a two-page advertisement which will appear in the April issue of *Life* magazine under the caption "Three Important Men in Your Life." The "manager," of course, is the housewife. She is pictured displaying a fine cut of meat of the kind which is made available to her through the efficient workmanship of the livestock producer, the meat processor and the retail meat dealer.

Since the American Meat Institute's public relations campaign started last summer, America has become increasingly better acquainted with the Meat Team concept of the livestock and meat

industry, the Institute stated. A kit of useful tie-in materials has been prepared for the current ad to help the individual company participating make use of the ad. The Institute stated that this kit has been simplified compared with kits made available earlier in the program but that each piece included is designed to help the company present quickly and graphically important facts about the industry. A plan of action based on the experience of companies which have had unusual success with the public relations program is given. The ideas are said to be practical and workable and can be put into action with a minimum of time and effort.

Specht on Regimentation

(Continued from page 15.)

"You might think we would be praised for this public service, but we are not. Instead, we have been subjected to a series of persecutions and misrepresentations designed to set the farmers who raise the livestock against us and to convince consumers that we charge too much for meat. High priced livestock and cheap meat obviously don't go hand in hand, but the boys in the ivory tower don't seem to be much concerned with sound economics. While we spend billions supposedly to preserve peace abroad, Washington is spending our tax dollars to tear down the industries which have made us great—the industries which have made us able to fight for peace and freedom.

"Make no mistake about this: if shackles are to be placed on the four largest companies of the meat packing business, the next step is to put the same kind of shackles on, say, the next 20 largest companies, and so on. If socialism ever takes over the meat packing industry through the back door, the next step—and a quick one—is the socialization of American agriculture. You couldn't have socialism in the industry that processes the farmers' livestock without having socialistic control over the source of our raw materials."

Krey on Animal Agriculture

John F. Krey, president of Krey Packing Co., St. Louis, and chairman of the AMI board, speaking before a meeting of the San Francisco Rotary Club on March 28 when the directors were guests at luncheon, asked that government restraints on agriculture be ended. Greater emphasis on animal agriculture represents a positive approach to the problems involved in making the most efficient use of land, conserving and building the soil and using surplus crops to the best advantage, he asserted.

"Animal agriculture is sound and efficient and is capable of being expanded, if permitted to do so. But there are various kinds of restraints which, if continued, could be very detrimental to our future economy and welfare. These restraints are the result of a continuing philosophy based on fear of overproduction of feeds and foods. Too much emphasis is given to the maintaining of a pre-determined and arbitrary unit price—parity level—for each of several of our basic agricultural commodities by curbing or reducing periodically production of such commodities through acreage restrictions and marketing quotas and even by destroying foods.

"Animal agriculture, on the other hand, tends to reduce surpluses of feed crops and to utilize them efficiently. Even wheat surpluses could be kept from getting burdensome if government price relationships would permit more flexible uses for wheat, including it as a feed for livestock."

For good experienced men try the classified section of this magazine.



How fine can a grinder be?

Best Buy Boss

When the volume of meat processed per cubic foot of space and per dollar of overhead determines profits, as it does today, the very finest equipment should be the only kind considered. We consider our BOSS Grinder, No. 452, to be the finest grinder built. Capacity 10,000 lbs. per hour.

The splash proof base is of cast iron, with magnetic control switch, featuring overload and "no voltage" protection, mounted inside. Start and stop push buttons and relay reset button project for easy access. The machine is completely wired and requires only to be connected to your power line.

Cast steel super-feed cylinder, which takes standard BOSS No. 166 knives and plates, may be fitted with welded sheet steel jacket for steam heating or brine cooling (100 lbs. working pressure). Over-size hopper requires no tamping and is

hinged for easy access to super-feed screw.

Drive Shaft is equipped with oversize, steep angle, roller thrust bearing, protected from moisture by special BOSS quadruple seal. Drive sprocket is mounted on safety sleeve and provided with shear bolt to protect grinder from shock load. Roller chain drive, with sight feed lubricator, has moisture-proof cover which is easily opened for drive chain inspection or shear bolt replacement.

Motor is mounted high for extra protection from moisture.

Although cylinder is high enough to clear standard sausage trucks, hopper can be fed from floor level.

A BOSS representative will be happy to supply further details; or write direct for our new Sausage Equipment Catalog No. 627.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

Up and down the MEAT TRAIL

Personalities and Events of the Week

● Ted's Meat Co., Stockton, Calif., will soon move to a new location, Harrison st. and Weber ave. The concern is converting an L-shaped quonset type building for beef boning operations, and construction of a beef cooler capable of handling 400 carcasses. Plans include the installation of two 40-ft. moving top boning tables.

● Tom Ellis, Chicago, supervising engineer since 1937 for Swift & Company, will retire on May 1 after 27 years with the company. He supervised engine room and boiler operations, refrigeration and maintenance in 234 Swift units in the United States and Canada, including meat packing plants, dairy and poultry units, refineries and cottonseed, soybean and peanut shelling mills. He also participated in design and layout of new plants. Mr. and Mrs. Ellis plan to establish a home in Florida.

● R. C. Pollock, general manager of the National Live Stock and Meat Board, spoke before the recent banquet of the Agricultural Institute of Canada at Toronto. His subject was "A Program of Meat Research and Education Sponsored by the Livestock and Meat Industry." Canadian Packers Limited were hosts at the banquet.

● M. F. Strauss, general manager, Memphis Packing Co., Memphis, Tenn., has been helping plan the Fourteenth

25-YEAR MAN

F. E. Salazar (second from left) of Caracas, Venezuela, recently received an AMI 25-year service button as a Swift & Company agent. Making the presentation is R. M. Stanley of the Swift export department, Chicago. Left is W. K. Clark, export manager of Compania Swift de la Plata, and right, Frank E. Salazar, jr., partner in the firm.



Junior Live Stock Show, which was held April 6 to 8 at the stockyards adjacent the plant. About 150 Memphis business men were present at a dinner, April 6, at the Stock Yards Inn for 4-H and FFA boys and girls from Tennessee, Arkansas and Mississippi who participated in the show.

● Walti-Schilling & Co., Inc., Santa Cruz, Calif. is planning conversion to federal inspection. Present plans call for erection of a substantially complete new plant.

● J. D. Lowder has opened a new sausage kitchen in Albemarle, N. C.

● Hickory Packing Co., Hickory, N. C., has started building a new refrigerated

shipping room, 25 by 50 ft., with a pre-packaging room below 25 by 50 ft. and a bacon packing room 12 by 25. This will give the plant a straight line production for prepackaging.

● Sam W. Dennison, 80, who had retired in 1935 as credit manager for the S. St. Paul office of Swift & Company, died recently. He had been alderman and then mayor of S. St. Paul and was elected to the state legislature twice.

● The new plant of Keith Brothers, near Roanoke, Va., which burned to the ground on March 3, will be of cinder block, approximately 50 by 100 ft. The cutting room and kitchen will be finished in glazed tile. It is expected that the plant will be in operation in about four months.

● The Visalia Meat Co., Visalia, Calif., has ceased operations and will liquidate its equipment at a sale April 17 and 18. Samuel Barliant, president of Barliant & Co., Chicago, exclusive sales agent for all the plant's equipment, will be in Visalia on April 16. The plant reportedly discontinued operations because of an insufficient supply of livestock.

● On March 31 M. O. Cullen, department of meat merchandising, National Live Stock and Meat Board, appeared on a television program for homemakers over WGN-TV, Chicago. He demonstrated carving of lamb, beef and pork cuts.

● Modesto Sausage Co. is now in operation at Modesto, Calif. Oscar Feller, who has long been associated with the meat industry, heads the company. A complete line of sausage will be produced at its location at the plant of Arnopole Meat Co., Modesto.

● Sierra Meat Co., Fresno, Calif., is converting its plant from California state inspection to federal inspection. Fred Homan is president of the company.

● McEver Packing Co., Atlanta, expects to complete a new \$30,000 addition

FORT WORTH PLANT ADDS SAUSAGE KITCHEN

The Superior Meat and Provision Co. of Fort Worth, Tex. has taken over the former plant of the Fort Worth Dressed Beef Co. and has added sausage manufacturing facilities to the previous operations. The new sausage kitchen is now

in operation and the firm expects to have a manufacturing capacity of 35,000 lbs. per week. It also carries on boning, fabricating and meat wholesaling. It was previously the Superior Wholesale Market. So anxious were the executives to complete the resurfacing of the driveway so the plant could be opened that they did some of the work themselves. Seated on the roller is Joe Guminski (left), president and general manager of the company, and Stanley A. Guminski, vice president. Standing are Fred C. Guminski, vice president, and L. E. Vance, secretary-treasurer.



to its plant in Talmo within 60 days. The addition increases its floor space to an entire acre, according to R. H. McEver, president. The company started 25 years ago on a farm a few miles from the present site.

- Zeigler Packing Co., Selma, Ala., purchased the grand champion hog, a 200-lb. Duroc, at the Montgomery Fat Stock Show recently for \$1.05 per lb.
- Alpha Beta Packing Co., Huntington Beach, Calif., is contemplating the erection of a new beef cooler with approximately 10,000 sq. ft. of floor space.
- William D. Marin, formerly with the Smithfield (Va.) Packing Co., has joined the L. and T. Provision Co., Elliston, Va., as plant superintendent.
- About May 1 Geo. A. Hormel & Co. will begin manufacturing chili, beef stew and other canned meat items in a plant at Stockton, Calif. for West Coast consumption.
- Ruby J. Council, for 19 years with Geo. A. Hormel & Co. at its Mobile branch, died recently.
- Dick Hawley, Meat Packers Equip-

ment Co., Oakland, Calif., has recovered from an operation for the removal of a disc in his spine. He is working again and feeling better than he ever has before.

- J. W. Wray, sales manager, Memphis Packing Co., Memphis, Tenn., and Mrs. Wray have returned from a three weeks' vacation in Florida.
- Leonard Heitzman, former master mechanic of the Memphis (Tenn.) Packing Co., a division of Armour and Company, has been promoted to chief engineer of the Chicago plant of Armour and Company.
- Hans H. Daube, doing business as the Daube Packing Co., 97 E. Main st., Corfu, N. Y., has filed a petition in bankruptcy asking permission to make an arrangement for deferred payments to creditors.
- About 4,000 persons attended the first Hoosier Spring Barrow and Ton Litter Show at the Kingan & Co. plant in Indianapolis recently. The winning barrow had a live weight of 227½ lbs., with average back fat of 1.6 in. Yield per 100 lbs. of live animal was 72.5 per

E. L. Lalumier, Armour Vice President, Retires

Edward L. Lalumier, vice president and secretary of Armour and Company, at his request, retired April 1, after 33 years of service, F. W. Specht, president of the company, announced this week.

Lalumier entered the employ of Armour in the accounting department, later becoming head of that department and comptroller of the company. He was elected vice president and secretary in 1929 and financial vice president in 1939. He held the office of vice president for a longer period than any other officer of the company.

cent. Judges included Fred J. Beard, grading specialist, U. S. Department of Agriculture; Carroll Plager, Geo. A. Hormel & Co., and L. E. Kunkle, Ohio State university professor. Kingan & Co. served lunch at noon to those attending.

● The Embassy Packing Co. has been incorporated at Philadelphia as a wholesale meat processing plant.

● E. G. Hinton, general manager, Armour and Company, at Omaha, was a speaker at the recent Livestock Conservation Day at the Omaha stockyards.

● Ten Cincinnati meat wholesalers and packers and the Cincinnati Union Stock Yard Co. and Radio Station WSAI are cooperating in a meat and produce merchandising show to be staged in Music Hall there April 18-19, with an expected attendance of 3,000 from the food retailing field. Features of the show will be demonstrations of meat cutting and packaging. Firms participating are Jacob Bauer's Sons, Inc., E. Eckerlin, Inc., John Hilberg & Sons, Ideal Packing Co., Gus Juengling & Son, Inc., E. Kahn's Sons Co., Herman Kemper's Sons, Inc., Joseph Kluener, A. Koch's Sons and William G. Rehn's Sons.

● Houston Frozen Products Corp., Perry, Ga., has announced the appointment of B. H. King as manager. King was connected with the T. & T. Packing Co. for a number of years and later was engaged in business as an independent sausage manufacturer and distributor.

● Arthur E. Roberts, operator of a 3,000-acre ranch, has purchased from Mrs. Otto Montel and Mrs. Marguerite Manke, the controlling stock of the Lee Packing Co., Caro, Mich. Roberts plans to expand the plant. Arthur Parish has been maintained as manager.

● Krupp & Selman, New York, N. Y., has been incorporated to engage in slaughtering and meat packing. Eli Krupp, Pearl Krupp and Morris Selman are incorporators.

● Swift & Company has purchased 26 acres adjacent its plant in Omaha, Nebr. which will be used as a parking lot for employees.

● Solano Meat Co., Vallejo, Calif., is now occupying a new office building which was completed recently.

● George Smith, formerly associated



INSTITUTE HOLDS ANNUAL MEETING IN BUFFALO

Meat packers who attended the American Meat Institute's regional meeting at Buffalo, N. Y. are pictured here. At the speakers' table in the rear, left to right: M. O. Maughan, AMI; C. K. Hilbrand, Wilson & Co.; Edwin H. McCormick, S. R. Gerber Sausage Co.; W. J. Van Valkenburgh, Danahy Packing Co.; H. R. Davison, AMI; Joseph M. Dziniski, Pasco Meat Products; Edward Maday, Joseph Malecki; Robert E. Dressel, C. J. D. Packing Co., and John P. Shea, Wilson & Co., Albert Lea, Minn. Clockwise around the table to the left: Bob Ford, Bob Ford Provision; Wm. E. Conway, Geo. A. Hormel & Co.; F. Danahy Georger, R. B. West Co.; Elmo Rast, Steinhauser Meat & Provision Co.; Walter E. Ziebarth, Walter E. Ziebarth Wholesale Meat Co.; Clarence W. Mutton, Buffalo Provision Co.; George W. Nelson and Alexander Hall, Olde Virginia Packing Corp.; G. P. Thogmartin, G. H. Hammond Co.; Harold Norman and George J. Pepe, Rath Packing Co., Waterloo; Albert I. Holbrook, Krey Packing Co., St. Louis; Rudolph E. Frey, Rudolph Frey; Norman K. Diefenbach, jr., Klinck Bros.; John G. Frey, Rudolph Frey; Joseph J. Lukitsch and Milton Gumins, Gumins-Lukitsch; George B. Ferrick, Danahy-Faxon Stores; Elmer C. Stradtman, E. C. Kraus, Ball & Co.; Carl J. Klein, A. Klein & Son; George E. Crean, Gerry Provision Co., and George H. Harry, Chip Steak Co. Table at right: R. M. Dall, Jacob E. Decker & Sons, Mason City, Ia.; Harold V. Doney, H. V. Doney Co.; Thaddeus Dombrowski and Sylvester Dobrowolski, Syl Dobrowolski Select Sausage Co.; R. S. Whiting, Swift & Company; Ray L. Daigler, Danahy-Faxon Stores; Edgar G. Bell and Robert Little, Keller Bros.; Joseph Malecki; Frank Wardynski; I. William Flierl, Wilson & Co.; William C. Klinck, Klinck & Schaller; Charles J. Roesch, Charles E. Roesch & Co.; Edward C. Archie, E. J. Archie & Sons; Harry L. Petrie, John Morrell & Co., Ottumwa, Ia.; Arnold C. Torke, Geo. A. Hormel & Co.; E. M. Daniels, Swift; William T. McGuire, Danahy Packing Co.; W. J. Worcester, The Globe Co.; Eugene J. Wozniak, A. Szelagowski & Son; Norman G. Hauptman, Jacob E. Decker & Sons, Mason City, and Francis Daley, Bob Ford Provision. Present at the meeting but not pictured: Glen Prentis and H. Lefcowitz, Mid-State Packing; P. Mayberry, P. Conti & Sons, Rochester; Robert E. Wilson, Bob Ford Provision; William E. Camp, Camp Packing Co., Cortland, N. Y., and Milton Schaffner, Schaffner Bros. Co., Erie, Pa.

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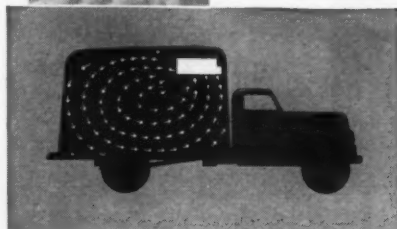
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Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,
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Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.



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Look for the Cost Control Sign on all Barrels and Cartons

☐ Bull Meat

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- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsoles and Knuckles
- ☐ Short Cut Boneless Strip Loin
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

with the Selma Dressed Beef Co., Selma, Calif., has asked for a permit to erect a rendering plant in Fresno, Calif.

● Kaufman Products Co., Santa Clara, Calif., will erect an addition to its existing plant to provide additional cooler space and room for additional meat jobbing operations. The firm is doing an extensive amount of beef boning.

● R. J. Eggert, associate director, department of marketing, American Meat Institute, spoke before the Corn Belt Livestock Association's convention in Omaha, Nebr. recently.

● The new sausage kitchen of the Melrose Meat Market, Oakland, Calif. is in full operation. The firm makes a special line of high grade sausage and is concentrating its activities in that direction.

● Holly Meat Packing Co., Oakland, Calif., will soon begin construction of additional coolers and processing facilities. Plans for the present plant additions have been in preparation for some time and construction will be started soon. Charles J. and Louis Figone head the company.

● The plant and equipment of the Visalia Meat Co., Inc., which has been taken over for the benefit of creditors, will be liquidated.

● John Morrell & Co., the Kansas Extension Service and Kansas Chamber of Commerce, sponsors of the recent first annual Kansas Barrow and Swine show at Topeka, Kan., have announced that the show will be repeated next year.

● Steadman's, Inc., near Inman, S. C., wholesale meat and slaughtering business has been organized. H. V. Steadman is president.

● Thomas J. Towle, head lamb buyer at the S. St. Paul plant of Armour and Company, has retired after almost 45 years with the firm. He was at Chicago until transferred to S. St. Paul in 1919 as head lamb buyer.

● John R. Meyer, manager of the Washington, D. C. branch of Armour and Company since 1929, has been transferred to the company's general office at Chicago and is associated with the office of the general sales manager. He has been succeeded by Russell H. Foreman, formerly assistant manager.

● Walter Fietz, Tacoma, Wash., butcher shop operator, has received permission to construct a meat processing plant to be located near the south end of the Seattle-Tacoma bridge.

● J. Clarence Dreher, jr., secretary and treasurer of the Dreher Packing Co., Columbia, S. C., has announced his candidacy for membership on the city council.

● The new killing floor of the San Jose (Calif.) Meat Co. is now in full operation.

● J. M. Schneider, Ltd., Kitchener, Ont., Canada, has announced the purchase of Western Packing Co., Winnipeg. This will enable the firm to establish a western unit so that it will be able to ship slaughtered and frozen meat east.

FLASHES ON SUPPLIERS

PURE CARBONIC COMPANY: New dry ice warehouse points have been established by Pure Carbonic, a division of Air Reduction Co., Inc., at Knoxville and Nashville, Tenn.; Akron, Ohio; Elmira, N. Y. and Fresno, Calif., it was announced recently. Pure Carbonic now has over 80 distribution points throughout the United States.

MARATHON CORPORATION: D. C. Everest, president and general manager of the Marathon Corporation, has announced that William L. Keady, formerly president of United States Gypsum Corporation, has been made president and general manager of Marathon effective April 1. Everest will continue as chairman of the board of directors.



W. L. KEADY

Keady was an Annapolis graduate of the famous "Admiral" class of 1916 and a destroyer veteran of World War I. He joined U. S. Gypsum in 1924 and was president of that corporation from 1942 to 1949. "In Mr. Keady we feel that we have secured the services of one of the nation's outstanding management men. He possesses the experience we need at Marathon, one familiar with multi-plant operation and nation-wide sales organization and with an intimate knowledge of a completely integrated company," Everest stated.

CONSOLIDATED ENGINEERING ENTERPRISES: This Chicago firm recently opened new branch offices at 712 New Center Building, Detroit 2, Mich., and at 4511 Temple Lane, Washington 20, D. C. John Brazil and Joseph Brazil will represent the Detroit office and service the Ohio-Michigan territory. Samuel Norris and Charles Jackson will operate from the Washington office and serve Pennsylvania, New York State and the Eastern Seaboard. With the addition of these offices, it is said that Consolidated Engineering Enterprises can now provide fast service in any section of the country.

GENERAL MOTORS CORP.: Appointment of Roger M. Kyes as general manager of the GMC Truck & Coach Division of General Motors has been announced by C. E. Wilson, president. Kyes, assistant general manager of GMC Truck & Coach since last October, succeeds Morgan D. Douglas, who is on leave of absence.

ALUMINUM COMPANY OF AMERICA: M. Russell Kambach has been named advertising manager for this Pittsburgh company, according to Arthur P. Hall, director of public relations and advertising. Kambach joined Alcoa in 1930. He was assistant advertising manager since March, 1949 and will be succeeded in that post by Jay M. Sharp.

Brannan Plan Dormant; New Processing Tax is Proposed

Early this week President Truman submitted to Congress a proposal to apply the Brannan Plan to potatoes and other perishables. He asserted that he wanted the farm program made "more efficient, less costly and more conducive to abundant production of farm crops, yielding a fair return to farmers and selling at prices consumers can afford." There was an unfavorable reaction in Congress and many consider passage of the Brannan Plan most unlikely at this session, although it is believed it will be a major issue in the next campaign.

Meanwhile it is reported that a Republican source has proposed a processing tax on slaughterers in lieu of the Brannan Plan. The revenue from the processing tax would apparently be used to guarantee the farmer 100 per cent of parity. There would be no attempt to hold down production. The proposal was made by Axel J. Beck, chairman of the National Republican Committee's subcommittee on agriculture. The Republican proposal is said to be embodied in a document called "The American Code of Agriculture" which is being circulated on Capitol Hill.

MID DIRECTORY CHANGES

Meat Inspection Granted: Postville Packing Co., Postville, Ia.; Churchill Meat Co., 36th and Butler sts., Pittsburgh 1, Pa.; Shen-Valley Meat Packers, Inc., Timberville, Va.; Standard Meat Co., 1324 N. Grove st., Fort Worth 6, Tex.; Dukeland Packing Co., Inc., 1050-60 S. Dukeland st., Baltimore 23, Md.

Meat Inspection Withdrawn: Prairie Packing Co., Long Prairie, Minn.

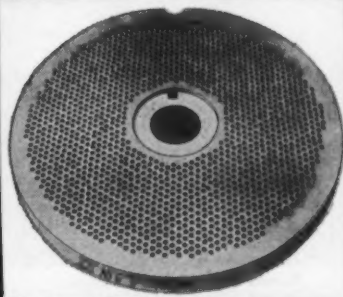
Withdrawn from Subsidiary: Vissman-Louisville Co., under establishment 355, C. F. Vissman & Co., 117 Bikel ave. (new mail address, P. O. box 658), Louisville, Ky.

Horse Meat Inspection Withdrawn: Eastern Packing Co., 416 Linden ave., Linden, N. J.; N. Andersen & Halparin Packing Co., 21st ave. West and Waterfront, Duluth 2, Minn.

Meat Inspection Extended: State National Kosher Provision Corp., 82-86 Westerlo st., Albany, N. Y., to include Star Kosher Provision Co.; Dwares Provision Co., 58 Washington st., Pawtucket, R. I., to include subsidiary Washington Beef Co., Inc.

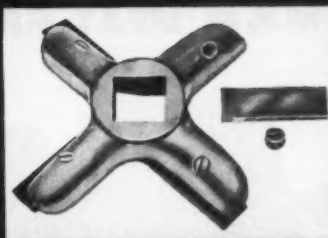
Change in Name of Official Establishment: Krieger & Gillman, Inc., San Juan Road (new mail address, P. O. box 741), Hollister, Calif., instead of Krieger & Gillman; Davenport Packing Co., Inc., Water st., Milan, Ill., instead of Milan Packing Co., Inc.; The Sucher Packing Co., 400 N. Western ave., Dayton 7, Ohio, instead of The Chas. Sucher Packing Co.; Utah Packing Co., Inc., Fillmore, Utah, instead of Utah Packing Co.; Fresh Packed Foods, Inc., 6-8 North st., Bayonne, N. J., instead of Vos, Inc., and subsidiary Royal Frosted Foods, Inc.

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COSTS
CUT 50%
with SPECO
WORLD'S FINEST
C-D



TRIUMPH PLATES

Four times the wear with special Alloy Reversible C-D Triumph Plates. GUARANTEED to stay sharp for five full years. Available in a wide range of sizes and styles including solid one piece plates for all makes of grinders.



CUTMORE KNIVES

These knives are available in all sizes for all makes of grinders. They are self-sharpening and maintain a razor edge for the life of the blade. Will not heat or smear the meat. Blades easily changed by the turn of a screw.

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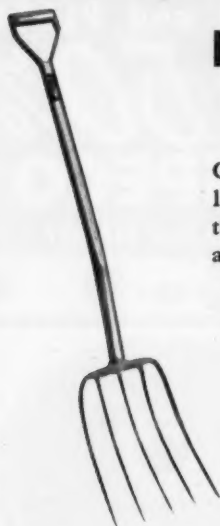
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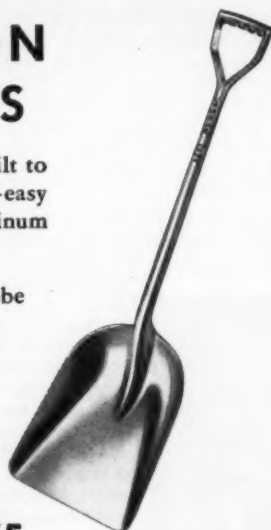
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Fork. D-Handle.
Tinned Steel. F.O.B. Chicago
No. 10487-1. \$16.00 Stainless Steel

NEW LOW PRICES ON SHOVELS and FORKS

GLOBE SHOVELS are sturdy, yet lightweight. They're built to last. Bottoms are flat—no dirt catching cracks or crevices—easy to keep clean. Smoothly and brilliantly polished of cast aluminum alloy. Ideal for every packing house use.

GLOBE FORKS, built to the same high standards as Globe shovels, with smooth tines and sturdy steel handles are designed throughout for heavy, rugged use.

Shovels and forks available from stock.
Order only by catalog number shown.



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F.O.B. Chicago \$8.31 Doz. Lots.

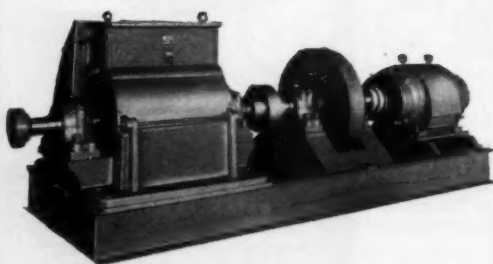
The GLOBE TOOL and SUPPLY Co.

THE GLOBE COMPANY

DIVISION OF:
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CHICAGO 9, ILLINOIS

M&M MEAT GRINDERS

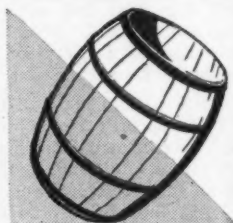


For the quick and easy reduction of condemned stock, shop fats, bones, and slaughter house offal. Made in 3 types and many sizes . . . one of which will suit your purpose exactly. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for complete information.

MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN

Low-Cost Way To Clean Your Tubs, Tierces, Slacks



ONE good way to prevent product contamination lies in the frequent cleaning of tubs, tierces, slacks. And a good material to use here is Oakite Composition No. 20. This carefully compounded detergent has unusual grease-penetrating properties that quickly take off bacteria-harboring soils.

Oakite Composition No. 20 works fast. And it's economical to use because every ounce is packed with effective cleaning power . . . no waste.

New, handy booklet on "How to Cut Sanitation Costs in Meat Packing Plants" gladly mailed FREE on request. Send for your copy today to Oakite Products, Inc., 20A Thames St., New York 6, N.Y.

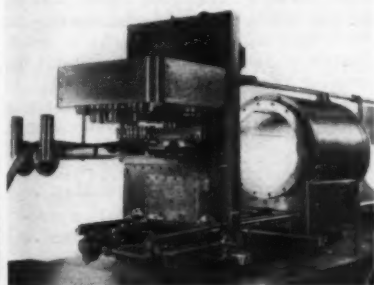
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MATERIALS • METHODS • SERVICE

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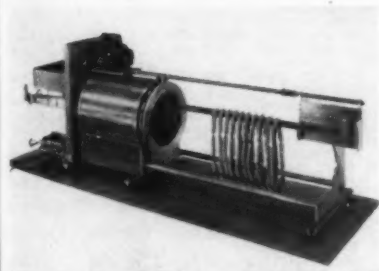
NEW EQUIPMENT *and Supplies*

DEVELOP NEW SAUSAGE LINKER AND ARTIFICIAL CASING PEELER MACHINES

The development of a sausage linking machine which forms sausage by twisting and then automatically places the links on a smoke stick, and an artificial casing peeler machine has been announced by the Kartridg-Pak Machine Co. of Chicago. The new machines are currently undergoing final production tests in a large midwestern packing plant. The artificial casing linking machine is said to have attained a produc-



PHOTOGRAPH 1.



PHOTOGRAPH 2.

tion rate of 300 links per minute while the present natural casing linker has attained 150 links per minute. NATIONAL PROVISIONER representatives observed a demonstration of these machines.

The linker will be available in models for handling either frankfurters in artificial or natural casings and pork sausage. Photographs 1 and 2 are views of the machine to be used for artificial casings. Two workers are required to operate the unit. The first worker stuffs the sausage and feeds it directly from the stuffer horizontally into the linking machine; the second worker removes the smoke stick from the linking machine and racks it for smoking.

Spacing fingers in the machine measure off the casing and hold it in place while a double twist is formed by a distributing head and rotating drum. After the forty feet of casing is com-

pletely linked, the revolving drum automatically moves forward and deposits the linked sausage onto the smoke stick. The drum then automatically moves back into position ready for continued operation. While the next casing is being linked, the sausages previously linked are tied at the ends, spread on the smoke stick, transferred to rack for smoking and a new smoke stick placed in position.

All twists in the casing are in the same direction. The principles of the machine assure uniform lengths of the individual frankfurter. The length of the frankfurter may be changed by relatively simple mechanical adjustments.

Advantages claimed for the new linker include the high rate of production, elimination of lost time because of casing breaks, elimination of string, relatively simple mechanical parts said to result in low maintenance costs, and the elimination of labor required to manually loop sausage on the smoke stick.

The second machine developed by Kartridg-Pak will link frankfurters and pork sausage in natural casings (see Photo 3) as well as frankfurters in artificial casings. The principal features of the artificial casing linking machine are incorporated in the natural casing linking machine, the main difference being that the stuffed casing is fed over rollers vertically into the head of the machine. The links of sausage are formed and held in place by spacing fingers and by a spinning retainer. When the retainer which holds the linked sausage is filled, the machine is stopped automatically and the linked sausages are released onto a table through the bottom of the machine. The present machine operates at the rate of 150 frankfurters per minute but it is expected that this production will be increased to in excess of 200 links per minute.

A working companion to the new artificial casing linking machine is the peeling machine. In actual production use at the present time the peeler consists of a water trough through which the string of links is pulled for pre-conditioning of the casing. The twists in the casing are then removed by an operation of stretching the casing which takes approximately ten seconds, the casing then being ready for the peeling unit. An untwisting device is in development which will be a substantial improvement on the present method of untwisting.

An air nozzle is inserted between the meat and the casing on the first frankfurter which is then moved into the cutting knife and feed rolls. The slit



PHOTOGRAPH 3.

casing is then started on a rotating drum which removes the casing for its entire length. (See Photo 4.)

The machine is at present peeling frankfurters at the rate of 325 per minute but this production is reduced to 125 frankfurters per minute with two operators on the present method of untwisting.

Advantages claimed for the machine are its high production as compared with hand peeling; that it is reportedly impossible to score or mark the surface of the frankfurter; that the percentage of damaged wieners does not exceed 1 per cent, and that frankfurters produced on the high speed linking machine may be peeled.

Kartridg-Pak Machine Co. officials said that the machines will be demonstrated publicly in the near future and that they expect to make the machines available in 1950.



PHOTOGRAPH 4.

Weekly Inspected Meat Production Holds at Same Level; Betters Year Ago Output

MEAT production under federal inspection in the week ended April 1 totaled 288,000,000 lbs., the U. S. Department of Agriculture estimated this week. There was a small drop from the preceding week in cattle and calf, but a slight increase in sheep and hog slaughter. Production was about the same as 287,000,000 lbs. reported for

pared with 130,000 in the preceding week and 137,000 in the period last year. Output of inspected veal in the three weeks under comparison was 12,400,000, 12,600,000, and 12,700,000 lbs., respectively.

Hog slaughter of 1,111,000 head was 4 per cent above 1,067,000 reported for the preceding week and 25 per cent

preceding week and 162,000 in the same period last year. Production of lamb and mutton in the three weeks under comparison amounted to 10,200,000, 9,400,000 and 7,400,000 lbs., respectively.

CHICAGO PROVISION STOCKS

There were 62,966,604 lbs. of pork meat held in Chicago on March 31 which was 5,614,833 lbs. less than the amount reported at the end of February. This March out-of-storage movement was a reversal of the trend during the previous four months when pork inventories were increased. Current holdings were 2,466,316 lbs. smaller than those reported on March 31 a year earlier.

Although end-of-the-month lard stocks were 1,866,047 lbs. larger than those held at mid-month, this increase was not large enough to offset the decrease which had occurred during the first half of the month. As a result, March 31 lard stocks were 281,684 lbs. smaller than February 28 stocks. Current holdings remained considerably smaller than those of a year earlier, however. The March 31, 1950 total lard inventory of 47,285,808 lbs. was not half as large as the amount held a year earlier.

The following table shows lard and pork holdings at Chicago on March 31, 1950, with comparative figures for a month and year earlier:

| | Mar. 31, '50, lbs. | Feb. 28, '50, lbs. | Mar. 31, '49, lbs. |
|---------------------|-----------------------|-----------------------|-----------------------|
| All barreled | | | |
| pork (brls.) | 2,781 | 2,261 | 92 |
| P. S. lard (a) | 40,098,474 | 40,675,505 | 83,215,598 |
| P. S. lard (b) | 2,319,000 | 2,320,000 | 6,577,000 |
| Dry rendered | | | |
| lard (a) | 932,475 | 1,100,000 | 721,000 |
| Dry rendered | | | |
| lard (b) | | | 280,000 |
| Other lard | 3,935,850 | 3,471,987 | 4,713,557 |
| TOTAL LARD | 47,285,808 | 47,567,492 | 95,508,331 |
| D. S. cl. bellies | | | |
| (contract) | 74,400 | 22,000 | 48,000 |
| D. S. cl. bellies | | | |
| (other) | 4,745,252 | 4,696,417 | 4,824,626 |
| TOTAL D. S. | | | |
| CL. BELLIES | 4,819,652 | 4,688,417 | 4,872,626 |
| D. S. rib bellies | | | |
| D. S. fat backs | 1,263,065 | 1,001,649 | 1,648,659 |
| S. P. regular | | | |
| hams | 849,419 | 841,098 | 2,476,000 |
| S. P. skinned | | | |
| hams | 16,046,089 | 23,167,353 | 20,166,764 |
| S. P. bellies | 25,614,973 | 21,577,008 | 17,475,674 |
| S. P. picnic, S. P. | | | |
| Boston shldrs. | 6,289,588 | 6,458,095 | 9,090,995 |
| Other cut meats | 10,084,718 | 10,847,817 | 9,712,212 |
| TOTAL ALL | | | |
| MEATS | 62,966,604 | 68,581,437 | 65,432,928 |

(a) Made since October 1, 1949. (b) Made previous to October 1, 1949.

The above figures cover all meats in storage in Chicago, including holdings owned by the government.

CHICAGO PROV. SHIPMENTS

Chicago provision shipments by rail for the week ended April 1 were as follows:

| | Week Apr. 1 | Previous week | Cor. wk. 1949 |
|------------------------|----------------|------------------|------------------|
| Cured meats, pounds | 20,968,000 | 14,026,000 | 15,704,000 |
| Fresh meats, pounds | 26,398,000 | 25,157,000 | 33,874,000 |
| Lard, pounds | 3,897,000 | 2,819,000 | 9,986,000 |

Meat contains most of the minerals needed for good nutrition.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended April 1, 1950—with comparisons

| Week Ended | Beef | | Veal | | Pork (excl. lard) | | Lamb and mutton | | Total meat |
|--------------------|-----------------|-------------------|-----------------|-------------------|----------------------|-------------------|--------------------|-------------------|---------------|
| | Number 1,000 | Prod. mil. lb. | Number 1,000 | Prod. mil. lb. | Number 1,000 | Prod. mil. lb. | Number 1,000 | Prod. mil. lb. | |
| Apr. 1, 1950..... | 218 | 117.3 | 127 | 12.4 | 1,111 | 147.8 | 213 | 10.2 | 287.7 |
| Mar. 25, 1950..... | 233 | 125.4 | 130 | 12.6 | 1,067 | 139.8 | 200 | 9.4 | 287.2 |
| Apr. 2, 1949..... | 207 | 115.2 | 137 | 12.7 | 891 | 120.0 | 162 | 7.4 | 255.3 |

AVERAGE WEIGHTS (LB.)

| Week Ended | Cattle | | Calves | | Hogs | | Sheep & lambs | | Per 100 lbs. | Total mil. lbs. |
|--------------------|--------|---------|--------|---------|------|---------|------------------|---------|--------------------|-----------------------|
| | Live | Dressed | Live | Dressed | Live | Dressed | Live | Dressed | | |
| Mar. 25, 1950..... | 988 | 538 | 175 | 98 | 235 | 133 | 106 | 48 | 14.1 | 36.9 |
| Mar. 18, 1950..... | 988 | 538 | 173 | 97 | 234 | 131 | 103 | 47 | 14.5 | 36.2 |
| Apr. 2, 1949..... | 998 | 557 | 166 | 93 | 240 | 135 | 97 | 46 | 15.1 | 32.2 |

¹1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

the preceding week, but was 13 per cent above 255,000,000 lbs. recorded for the corresponding week last year.

Cattle slaughter of 218,000 head was 6 per cent below 233,000 reported for the preceding week, but was 5 per cent above the 207,000 kill of the same week last year. Beef production was estimated at 117,000,000 lbs., compared with 125,000,000 for the preceding week, and 115,000,000 for the week a year ago.

Calf slaughter was 127,000 head com-

pared with 130,000 in the preceding week and 137,000 in the period last year. Output of inspected veal in the three weeks under comparison was 12,400,000, 12,600,000, and 12,700,000 lbs., respectively.

Hog slaughter of 1,111,000 head was 4 per cent above 1,067,000 reported for the preceding week and 25 per cent

above the 891,000 kill recorded for the same week in 1949. Production of pork was estimated at 148,000,000 lbs., compared with 140,000,000 for the preceding week and 120,000,000 in the week a year ago. Lard production was computed at 36,900,000 lbs., compared with 36,200,000 in the preceding week and 32,200,000 processed in the same week last year.

Sheep and lamb slaughter of 213,000 head compared with 200,000 head in the

LIGHT HOGS RETAIN PLUS VALUE; HEAVIER HOGS CUT MINUS

(Chicago costs and credits, first three days of week.)

The rise in pork prices which occurred last week was short-lived, and the total value of pork products this week lost more than it had gained in the previous week. Although hogs also sold at lower levels, the decline was less steep than that of pork products.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

| —180-220 lbs.— | | | | | —220-240 lbs.— | | | | | —240-270 lbs.— | | | | |
|-----------------------|---------|-------|---------|---------|----------------|-------|---------|---------|---------|----------------|---------|---------|-------|-------|
| Value | | | | | Value | | | | | Value | | | | |
| Pct. | Price | per | per | | Pct. | Price | per | per | | Pct. | Price | per | per | |
| live | per | cwt. | cwt. | fin. | live | per | cwt. | cwt. | fin. | live | per | cwt. | cwt. | fin. |
| wt. | lb. | alive | alive | yield | wt. | lb. | alive | alive | yield | wt. | lb. | alive | alive | yield |
| Skinned hams | 12.6 | 30.2 | \$ 4.94 | \$ 7.10 | 12.6 | 38.8 | \$ 4.89 | \$ 6.87 | 12.9 | 38.8 | \$ 5.01 | \$ 7.02 | 12.9 | 38.8 |
| Picnics | 5.6 | 24.8 | 1.39 | 2.01 | 5.5 | 23.2 | 1.28 | 1.79 | 5.3 | 23.2 | 1.23 | 1.72 | 5.3 | 23.2 |
| Boston butts | 4.2 | 30.0 | 1.26 | 1.83 | 4.1 | 29.7 | 1.23 | 1.72 | 4.1 | 29.3 | 1.20 | 1.67 | 4.1 | 29.3 |
| Loins (blade in) | 10.1 | 35.5 | 3.59 | 5.18 | 9.8 | 35.3 | 3.46 | 4.91 | 9.6 | 34.2 | 3.29 | 4.58 | 9.6 | 34.2 |
| Bellies, S. P. | 11.0 | 26.2 | 2.88 | 4.16 | 9.5 | 24.5 | 2.54 | 3.51 | 8.9 | 20.3 | 2.70 | 3.79 | 8.9 | 20.3 |
| Bellies, D. S. | | | | | 2.1 | 17.0 | .36 | .50 | 8.6 | 17.0 | 1.46 | 2.04 | 8.6 | 17.0 |
| Fat backs | | | | | 3.2 | 6.4 | .20 | .29 | 4.6 | 7.3 | .34 | .47 | 4.6 | 7.3 |
| Plates and jowls | 2.9 | 8.8 | .26 | .37 | 3.0 | 8.8 | .26 | .37 | 3.4 | 8.8 | .29 | .42 | 3.4 | 8.8 |
| Raw leaf | 2.3 | 8.7 | .20 | .28 | 2.2 | 8.7 | .19 | .27 | 2.2 | 8.7 | .19 | .27 | 2.2 | 8.7 |
| P. S. lard, rend. wt. | 13.9 | 9.6 | 1.84 | 1.91 | 12.3 | 9.6 | 1.18 | 1.67 | 10.4 | 9.6 | 1.00 | 1.39 | 10.4 | 9.6 |
| Spareribs | 1.6 | 30.4 | .49 | .70 | 1.6 | 25.9 | .41 | .60 | 1.6 | 16.8 | .27 | .37 | 1.6 | 16.8 |
| Regular trimmings | 3.3 | 14.8 | .49 | .70 | 3.1 | 14.8 | .46 | .62 | 2.9 | 14.8 | .43 | .61 | 2.9 | 14.8 |
| Feet, tails, etc. | 2.0 | 9.4 | .19 | .27 | 2.0 | 9.4 | .19 | .26 | 2.0 | 9.4 | .19 | .26 | 2.0 | 9.4 |
| Offal & misc. | | | .55 | .79 | | | .55 | .77 | | | .55 | .77 | | |
| Total yield & value | 69.5 | | \$17.58 | \$25.29 | 71.0 | | \$17.00 | \$23.95 | 71.5 | | \$16.24 | \$22.71 | | |
| | | Per | | | | Per | | | | Per | | | | |
| | | cwt. | | | | cwt. | | | | cwt. | | | | |
| | | alive | | | | alive | | | | alive | | | | |
| Cost of hogs | | | \$15.98 | | | | \$16.12 | | | | \$15.90 | | | |
| Condemnation loss | | .08 | | | | .08 | | | | .08 | | | | |
| Handling and overhead | | .95 | | | | .83 | | | | .75 | | | | |
| | | | | yield | | | | yield | | | | yield | | |
| TOTAL COST PER CWT. | \$17.01 | | \$24.47 | | \$17.03 | | \$23.99 | | \$16.82 | | \$23.52 | | | |
| TOTAL VALUE | 17.58 | | 25.29 | | 17.00 | | 23.95 | | 16.24 | | 22.71 | | | |
| Cutting margin | +.57 | +.82 | | | +.03 | +.04 | | | +.58 | +.81 | | | | |
| Margin last week | +.97 | 1.39 | | | +.25 | +.35 | | | +.41 | +.58 | | | | |

AMI PROVISION STOCKS

Packers reporting to the American Meat Institute on April 1 indicated that they used pork out of inventories at a much faster rate during the last half of March than they had during the first part of the month. The 445,800,000 lbs. of pork which they held at the beginning of April was 15,300,000 lbs. smaller than the amount reported two weeks earlier, and 35,800,000 lbs. less than year-earlier stocks. The 1939-41 average holdings of 586,900,000 lbs. was 141,100,000 lbs. larger than current holdings.

Lard stocks, which had been shrinking during the past month and a half, were increased slightly during the last two weeks of March. The 4,900,000 lbs. added to inventories during that period brought April 1 holdings to 114,400,000 lbs. However, on the comparable date of 1949, there were 71,900,000 lbs. more lard reported in storage, and the three year average was 194,600,000 lbs. for the comparable date, or 80,200,000 lbs. more than the present amount.

Provision stocks as of April 1, 1950, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows April 1 stocks as percentages of the holdings two weeks earlier, last year and the 1939-41 average for the comparable date.

| | Mar. 1949 | Apr. 1, 1950 | Percentages of Inventories on Mar. Apr. 18, 1949 | 1939-41 av. |
|--|-----------|--------------|--|-------------|
| BELLIES | | | | |
| Cured, D. S. | 102 | 89 | 89 | 109 |
| Cured, S. P. and D. C. | 96 | 217 | 94 | 98 |
| Frozen-for-cure, D. S. | 96 | 94 | 94 | 98 |
| Frozen-for-cure, S. P. & D. C. | 96 | 94 | 94 | 98 |
| Total bellies | 96 | 94 | 94 | 98 |
| HAMS | | | | |
| Cured, S. P. regular | 92 | 92 | 92 | 5 |
| Cured, S. P. skinned | 73 | 74 | 74 | 61 |
| Frozen-for-cure, regular | 100 | 25 | 25 | 1 |
| Frozen-for-cure, skinned | 98 | 102 | 102 | 85 |
| Total hams | 93 | 85 | 85 | 36 |
| PICNICS | | | | |
| Cured, S. P. | 97 | 86 | 86 | 71 |
| Frozen-for-cure | 122 | 83 | 83 | 77 |
| Total picnics | 110 | 84 | 84 | 75 |
| FAT BACKS, D. S. CURED | 95 | 78 | 78 | 36 |
| OTHER CURED & FROZEN | | | | |
| Cured, D. S. | 155 | 96 | 96 | 125 |
| Cured, S. P. | 103 | 72 | 72 | 58 |
| Frozen-for-cure, D. S. | 106 | 58 | 58 | 121 |
| Frozen-for-cure, S. P. | 113 | 113 | 113 | 121 |
| Total other | 106 | 92 | 92 | 79 |
| BARBELED PORK | 107 | 107 | 107 | 15 |
| TOT. D. S. CURED ITEMS | 104 | 87 | 87 | 70 |
| TOT. S. P. & D. C. CURED | 89 | 85 | 85 | 70 |
| TOT. FROZ. FOR D. S. CURE | 100 | 100 | 100 | 89 |
| TOT. S. P. & D. C. FROZEN | 101 | 96 | 96 | 89 |
| TOTAL CURED AND FROZEN | 97 | 91 | 91 | 73 |
| FRESH FROZEN | | | | |
| Loins, shoulders, butts and spare ribs | 97 | 113 | 113 | 99 |
| All other | 97 | 96 | 96 | 107 |
| Total | 97 | 106 | 106 | 76 |
| TOT. ALL PORK MEATS | 97 | 93 | 93 | 76 |
| RENDERED PORK FAT | 83 | 85 | 85 | 1 |
| LARD | 105 | 61 | 61 | 58 |

FRESH FROZEN

| | | | |
|--|-----|-----|-----|
| Loins, shoulders, butts and spare ribs | 97 | 113 | 99 |
| All other | 97 | 96 | 107 |
| Total | 97 | 106 | 76 |
| TOT. ALL PORK MEATS | 97 | 93 | 76 |
| RENDERED PORK FAT | 83 | 85 | 1 |
| LARD | 105 | 61 | 58 |

*Small percentage change.

†Included with lard.

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MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS CARCASS BEEF

| (L.c.l. prices) | Apr. 5, 1950 |
|--------------------------|-----------------|
| Native steers— | per lb. |
| Choice, 600/800 | 48 @ 50 |
| Good, 600/700 | 42 @ 43 |
| Good, 700/900 | 41 1/2 @ 42 1/2 |
| Commercial, 500/700 | 39 @ 41 1/2 |
| Utility, 400/up | 33 1/2 @ 33 1/2 |
| Commercial cows, 500/800 | 33 1/2 @ 34 1/2 |
| Can. & Cut. cows, north. | 33 1/2 @ 34 1/2 |
| 850/up | 33 |
| Bologna bulls, 600/up | 36 1/2 @ 36 1/2 |

STEER BEEF CUTS

| 500/800 lb. Carcasses (L.c.l. prices) | |
|---------------------------------------|---------|
| Choice: | |
| Hinds & ribs | 50 @ 61 |
| Hindquarters | 55 @ 59 |
| Rounds | 47 @ 48 |
| Loins, trimmed | 83 @ 84 |
| Loins & ribs (sets) | 80 @ 85 |
| Sirloins | 80 @ 88 |
| Forequarters | 39 @ 40 |
| Backs | 43 @ 45 |
| Chucks, square cut | 38 @ 41 |
| Ribs | 73 @ 75 |
| Briskets | 36 @ 38 |

| | |
|------------------------|---------|
| Good: | |
| Hinds & ribs | 45 @ 52 |
| Hindquarters | 46 @ 50 |
| Rounds | 46 @ 48 |
| Loins, trimmed | 66 @ 67 |
| Loins & ribs (sets) | 61 @ 63 |
| Sirloins | 72 @ 73 |
| Forequarters | 37 @ 38 |
| Backs | 41 @ 43 |
| Chucks, square cut | 38 @ 41 |
| Ribs | 32 @ 34 |
| Briskets | 36 @ 38 |
| Navels | 17 @ 22 |
| Plates | 24 @ 26 |
| Hind shanks | 20 |
| Fore shanks | 24 @ 26 |
| Bull tenderloins, 5/up | 1.03 |
| Cow tenderloins, 5/up | 1.03 |

BEEF PRODUCTS

| (L.c.l. prices) | |
|---------------------------------------|---------------|
| Tongues, No. 1, 3/up, fresh or frozen | 26 @ 30 |
| Tongues, No. 2, 3/up, fresh or frozen | 19 @ 21 |
| Brains | 8 @ 9 1/2 |
| Hearts | 22 |
| Livers, selected | 48 @ 50 |
| Livers, regular | 41 @ 42 |
| Tripe, scalded | 11 @ 11 1/2 |
| Tripe, cooked | 9 1/2 @ 10 |
| Kidneys | 13 @ 10 1/2 |
| Lips, scalded | 10 @ 10 1/2 |
| Lips, unscalded | 8 1/2 @ 8 1/2 |
| Lungs | 8 1/2 @ 8 1/2 |
| Melts | 5 1/2 @ 5 1/2 |
| Udders | 5 1/2 @ 5 1/2 |

BEEF HAM SETS

| (L.c.l. prices) | |
|------------------------------|-------------|
| Kauckles, 8 lbs. up, bone in | 51 1/4 |
| Insides, 12 lbs. up | 52 1/2 |
| Outsides, 8 lbs. up | 45 1/4 @ 49 |

FANCY MEATS

| (L.c.l. prices) | |
|--------------------------|---------|
| Beef tongues, corned | 33 @ 35 |
| Veal breads, under 6 oz. | 74 @ 78 |
| 6 to 12 oz. | 78 @ 82 |
| 12 oz. up | 90 @ 94 |
| Calf tongues | 23 @ 27 |
| Lamb fries | 70 @ 74 |
| Ox tails, under 1/2 lb. | 20 @ 22 |
| Over 1/2 lb. | 21 @ 25 |

WHOLESALE SMOKED MEATS

| (L.c.l. prices) | |
|---|-------------|
| Hams, skinned, 14/16 lbs., wrapped | 46 @ 48 |
| Hams, skinned, 14/16 lbs., ready-to-eat, wrapped | 49 @ 51 |
| Hams, skinned, 16/18 lbs., wrapped | 45 @ 47 |
| Hams, skinned, 16/18 lbs., ready-to-eat, wrapped | 40 @ 50 |
| Bacon, fancy trimmed, briquet off, 8/10 lbs., wrapped | 37 @ 40 |
| Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped | 32 @ 36 |
| Bacon, No. 1 sliced, 1-lb. open-faced layers | 42 @ 47 1/2 |

CALF & VEAL—HIDE OFF

| Carcasses (L.c.l. prices) | |
|----------------------------|---------|
| Choice, 80/150 | 42 @ 44 |
| Choice, under 200 lbs. | 40 @ 42 |
| Good, under 200 lbs. | 34 @ 37 |
| Commercial, 80/150 | 27 @ 28 |
| Commercial, under 200 lbs. | 27 @ 28 |
| Utility, all weights | 27 @ 28 |

CARCASS LAMBS (L.c.l. prices)

| | |
|-------------------------|---------|
| Choice, 45/55 | 49 @ 53 |
| Good, 45/55 | 48 @ 52 |
| Commercial, all weights | 44 @ 50 |

CARCASS MUTTON (L.c.l. prices)

| | |
|---------------------|----|
| Good, 70/down | 33 |
| Commercial, 70/down | 32 |
| Utility, 70/down | 31 |

FRESH PORK AND PORK PRODUCTS

| (L.c.l. prices) | |
|--|-----------------|
| Hams, skinned, 10/16 lbs. | 40 1/2 @ 41 |
| Pork loins, regular, under 12 lbs. | 37 1/2 @ 37 1/2 |
| Pork loins, boneless | 34 @ 35 |
| Shoulders, skinned, bone in, under 16 lbs. | 29 1/2 |
| Picnics, 4/8 lbs. | 26 |
| Picnics, 6/8 lbs. | 24 1/2 |
| Boston butts, 4/8 lbs. | 31 1/2 @ 32 |
| Boneless butts, c.t., 2/4 | 42 1/2 @ 43 |
| Tenderloins | 76 @ 78 |
| Neck bones | 16 1/2 @ 16 1/2 |
| Livers | 8 1/2 @ 8 1/2 |
| Kidneys | 8 1/2 @ 8 1/2 |
| Brains | 11 @ 12 |
| Ears | 7 1/2 @ 8 |
| Snouts, lean in | 6 1/2 @ 7 |
| Feet, front | 8 1/2 @ 9 |

SAUSAGE MATERIALS—FRESH (L.c.l. prices)

| | |
|-------------------------------|-----------------|
| Pork trim., reg. | 15 1/2 @ 16 |
| Pork trim., guar. 50% lean | 16 1/2 @ 17 |
| Pork trim., spec. | 15 1/2 @ 16 |
| 85% lean | 35 1/2 @ 36 |
| Pork trim., 95% lean | 42 @ 43 |
| Pork cheek meat, trmd. | 29 @ 29 1/2 |
| Pork tongues | 18 1/2 @ 18 1/2 |
| Bull meat, boneless | 45 1/2 @ 46 |
| Bon's cow meat, f.c., O. C. | 44 @ 44 1/2 |
| Cow chucks, boneless | 44 @ 44 1/2 |
| Beef trimmings, 85-90% | 36 1/2 @ 37 |
| Beef cheek & head meat, trmd. | 28 @ 30 |
| Shank meat | 46 1/2 @ 49 |
| Veal trimmings, bon's | 37 1/2 @ 38 1/2 |

SAUSAGE CASINGS

| (F. O. B. Chicago) (L.c.l. prices quoted to manufacturers of sausage.) | |
|--|-------------|
| Beef casings: | |
| Domestic rounds, 1 1/2 in., 180 pack | 42 @ 47 |
| Domestic rounds, over 1 1/2 in., 140 pack | 65 @ 80 |
| Export rounds, wide, over 1 1/2 in. | 1.15 @ 1.20 |
| 1 1/2 to 1 3/4 | 75 @ 80 |
| Export rounds, narrow, 1 1/2 in. under | 90 @ 1.00 |
| No. 1 weasands, 24 in. up | 9 @ 11 |
| No. 1 weasands, 22 in. up | 8 @ 9 |
| No. 2 weasands | 5 @ 6 |
| Middles, sewing, 1 1/2 in. | 95 @ 1.00 |
| Middles, select, wide, 2 1/2 in. | 1.10 @ 1.25 |
| Middles, select, extra, 2 1/2 in. | 1.35 @ 1.50 |
| Middles, select, extra, 2 1/2 in. & up | 2.25 @ 2.40 |
| Beef bungs, export No. 1 | 28 @ 30 |
| Beef bungs, domestic | 22 @ 24 |
| Dried or salted bladders, per piece: | |
| 12-15 in. wide, flat | 21 @ 25 |
| 10-12 in. wide, flat | 12 @ 16 |
| 8-10 in. wide, flat | 5 @ 7 |
| Pork casings: | |
| Extra narrow, 29 mm. & dn. | 3.40 @ 3.50 |
| Narrow, mediums, 29 @ 32 mm. | 3.25 @ 3.80 |
| Medium, 32 @ 35 mm. | 2.35 @ 2.45 |
| Spe. medium, 35 @ 38 mm. | 1.65 @ 1.75 |
| Wide, 38 @ 43 mm. | 1.45 @ 1.60 |
| Export bungs, 34 in. cut | 28 @ 30 |
| Large prime bungs, 34 in. cut | 17 @ 18 |
| Medium prime bungs, 34 in. cut | 13 @ 15 |
| Small prime bungs | 7 1/2 @ 8 |
| Middles, per set, cap off | 45 @ 57 |

DRY SAUSAGE (L.c.l. prices)

| | |
|---------------------------|---------|
| Cervelat, ch. hog bungs | 51 @ 53 |
| Thuringer | 48 @ 54 |
| Farmer | 54 @ 58 |
| Holsteiner | 66 @ 68 |
| B. C. Salami | 75 @ 78 |
| B. C. Salami, new con. | 68 @ 70 |
| Genoa style salami, ch. | 53 @ 58 |
| Pepperoni | 68 @ 70 |
| Mortadella, new condition | 48 @ 50 |
| Italian style hams | 71 @ 75 |
| Cappicola (cooked) | 67 @ 70 |

DOMESTIC SAUSAGE

(l.e.l. prices)

| | |
|--------------------------------|---------|
| Pork sausage, hog casings... | 37 1/2 |
| Pork sausage, bulk... | 35 |
| Frankfurters, sheep casings... | 45 1/2 |
| Frankfurters, hog casings... | 45 1/2 |
| Frankfurters, skinless... | 44 |
| Bologna... | 39 @ 41 |
| Smoked liver, hog bungs... | 38 @ 42 |
| Bologna, artificial casings... | 39 @ 40 |
| New Eng. lunch, specialty... | 52 @ 54 |
| Minced luncheon spec., ch... | 47 @ 49 |
| Tongue and blood... | 38 |
| Blood sausage... | 31 |
| Souse... | 29 |
| Polish sausage, fresh... | 34 |
| Polish sausage, smoked... | 45 @ 48 |

SPIICES

(Basis Chgo., orig. bbls., bags, bales)

| | Whole | Ground |
|------------------------|---------|---------|
| Allspice, prime... | 29 | 33 |
| Realized... | 31 | 35 |
| Chili powder... | .. | 37 |
| Chili pepper... | .. | 30 @ 39 |
| Cloves, Zanzibar... | 36 | 40 |
| Ginger, Jam., unbl. | 60 | 64 |
| Ginger, African... | 55 | 60 |
| Cochin... | .. | .. |
| Mace, fcy. Banda... | .. | 1.28 |
| East Indies... | .. | 1.15 |
| Mustard, flour, fcy... | .. | 30 |
| No. 1... | .. | 26 |
| West India Nutmeg... | .. | 48 |
| Paprika, Spanish... | 48 @ 64 | .. |
| Pepper, Cayenne... | .. | 72 |
| Red No. 1... | .. | 62 |
| Pepper, Packers... | 1.50 | 1.98 |
| Pepper, white... | 2.72 | 2.85 |
| Pepper, Black... | .. | .. |
| Malabar... | 1.50 | 1.59 |
| Black Lampung... | 1.50 | 1.59 |

SEEDS AND HERBS

(l.e.l. prices)

| | Whole for Saus. | Ground |
|-----------------------|-----------------|--------|
| Caraway seed... | 20 | 25 |
| Cominos seed... | 24 | 30 |
| Mustard sd., fcy... | 21 | .. |
| Yel. American... | 19 | 24 |
| Marjoram, Chilean... | 67 | 74 |
| Oregano... | 27 | 32 |
| Coriander, Morocco... | .. | .. |
| Natural No. 1... | 17 | 20 |
| Marjoram, French... | 70 | 76 |
| Sage Dalmation... | .. | .. |
| No. 1... | 1.45 | 1.55 |

CURING MATERIALS

Cwt.

| | |
|---|----------|
| Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chicago... | \$ 8.80 |
| Salt peter, n. ton, f.o.b. N. Y.: | .. |
| Dbf. refined gran... | 11.00 |
| Small crystals... | 14.40 |
| Medium crystals... | 15.40 |
| Pure rfd., gran. nitrate of soda... | 5.25 |
| Pure rfd., powdered nitrate of soda... | unquoted |
| Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo. | .. |
| Granulated... | 19.80 |
| Medium... | 25.80 |
| Rock, bulk, 40 ton cars, Detroit | 10.90 |
| Sugar— | .. |
| Raw, 90 basis, f.o.b. New Orleans | 5.45 |
| Refined standard cane gran., basis | 7.00 |
| Refined standard beet gran., basis | 7.40 |
| Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2% | 7.80 |
| Dextrose, per cwt. in paper bags, Chicago... | 6.75 |

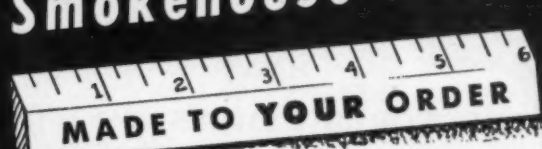
PACIFIC COAST WHOLESALE MEAT PRICES

| | Los Angeles April 4 | San Francisco April 4 | No. Portland April 4 |
|---|---------------------|-----------------------|----------------------|
| FRESH BEEF: (Carcass) | | | |
| STEER: | | | |
| Good: | .. | .. | .. |
| 500-600 lbs. | \$46.00@47.00 | \$44.00@45.00 | \$45.00@46.00 |
| 600-700 lbs. | 44.00@46.00 | 43.00@44.00 | 44.00@45.00 |
| Commercial: | .. | .. | .. |
| 400-500 lbs. | 43.00@45.00 | 43.00@45.00 | 43.00@45.00 |
| Utility: | .. | .. | .. |
| 400-600 lbs. | 40.00@42.00 | 38.00@42.00 | 37.00@41.00 |
| COW: | | | |
| Commercial, all wts. | 40.00@41.00 | 38.00@42.00 | 37.00@39.00 |
| Cutter, all wts. | 35.00@37.00 | 34.00@36.00 | 34.00@35.00 |
| FRESH CALF: (Skin-Off) | | | |
| Good: | .. | .. | .. |
| 200 lbs. down | 47.00@49.00 | 45.00@48.00 | 45.00@47.00 |
| Commercial: | .. | .. | .. |
| 200 lbs. down | 42.00@45.00 | 42.00@45.00 | 41.00@43.00 |
| SPRING LAMB: (Carcass) | | | |
| Choice: | .. | .. | .. |
| 40-50 lbs. | 54.00@56.00 | 52.00@54.00 | 48.00@50.00 |
| 50-60 lbs. | 54.00@56.00 | 52.00@54.00 | 48.00@49.00 |
| Good: | .. | .. | .. |
| 40-50 lbs. | 52.00@54.00 | 50.00@52.00 | 48.00@50.00 |
| 50-60 lbs. | 52.00@54.00 | 50.00@52.00 | 48.00@49.00 |
| Commercial, all wts. | 50.00@52.00 | .. | 45.00@47.00 |
| Utility, all wts. | .. | .. | 38.00@42.00 |
| MUTTON (EWE): | | | |
| Good, 75 lbs. dn. | .. | 26.00@28.00 | 28.00@30.00 |
| Commercial, 75 lbs. dn. | .. | 22.00@26.00 | 25.00@27.00 |
| FRESH PORK CARCASSES: (Packer Style) (Shipper Style) | | | |
| 80-120 lbs. | 29.00@31.00 | 29.00@31.00 | 26.00@27.00 |
| 120-187 lbs. | 29.00@31.00 | 28.00@29.00 | .. |
| FRESH PORK CUTS NO. 1: | | | |
| LOINS: | | | |
| 8-10 lbs. | 45.00@48.00 | 46.00@50.00 | 43.00@46.00 |
| 10-12 lbs. | 45.00@48.00 | 44.00@48.00 | 43.00@46.00 |
| 12-16 lbs. | 44.00@47.00 | 42.00@44.00 | 41.00@43.00 |
| PICNICS: | | | |
| 4-8 lbs. | .. | 30.00@34.00 | .. |
| PORK CUTS NO. 1: | | | |
| HAM, skinned: | (Smoked) | (Smoked) | (Smoked) |
| 12-16 lbs. | 48.00@51.00 | 52.00@53.00 | 49.00@54.00 |
| 16-20 lbs. | 46.00@50.00 | 48.00@52.00 | 49.00@52.00 |
| BACON, "Dry Cure" No. 1: | | | |
| 6-8 lbs. | 43.00@46.00 | 46.00@48.00 | 46.00@47.00 |
| 8-10 lbs. | 40.00@44.00 | 44.00@46.00 | 41.00@44.00 |
| 10-12 lbs. | 40.00@44.00 | .. | 41.00@44.00 |
| LARD, Refined: | | | |
| Threes | 12.50@14.50 | .. | 12.50@14.00 |
| 50 lb. cartons & cans | 14.00@15.00 | 14.00@15.00 | .. |
| 1 lb. cartons | 14.50@16.00 | 15.50@16.00 | 14.00@15.00 |

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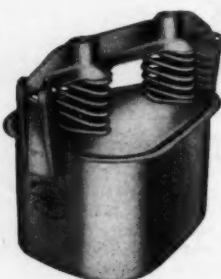
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CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, APRIL 6, 1950

REGULAR HAMS

| | Fresh or Frozen | S.P. |
|-------|-----------------|----------|
| 8-10 | 37 1/4 n | 37 1/4 n |
| 10-12 | 37 1/4 n | 37 1/4 n |
| 12-14 | 36 3/4 n | 36 3/4 n |
| 14-16 | 36 3/4 n | 36 3/4 n |

BOILING HAMS

| | Fresh or Frozen | S.P. |
|-------|-----------------|----------|
| 16-18 | 36 3/4 n | 36 3/4 n |
| 18-20 | 36 3/4 n | 36 3/4 n |
| 20-22 | 36 3/4 n | 36 3/4 n |

SKINNED HAMS

| | Fresh or F.F.A. | S.P. |
|----------------|-----------------|----------|
| 10-12 | 39 1/4 @ 39 1/4 | 39 1/4 n |
| 12-14 | 39 1/4 | 39 1/4 n |
| 14-16 | 39 1/4 | 39 1/4 n |
| 16-18 | 39 1/4 | 39 1/4 n |
| 18-20 | 39 1/4 | 39 1/4 n |
| 20-22 | 39 1/4 | 39 1/4 n |
| 22-24 | 39 1/4 | 39 1/4 n |
| 24-26 | 38 1/4 @ 38 1/4 | 38 1/4 n |
| 26-28 | 36 3/4 | 36 3/4 n |
| 28-up, No. 2's | 33 1/4 | 33 1/4 |

OTHER D.S. MEATS

| | Fresh or Frozen | Cured |
|----------------|-----------------|----------|
| Regular plates | 12n | 12n |
| Clear plates | 8n | 8n |
| Square Jowls | 11 1/4 @ 12 1/2 | 12 1/2 n |
| Jowl Butts | 7 1/4 @ 7 1/4 | 8 n |
| S.P. Jowls | 8 @ 8 1/4 | 8 1/4 n |

PICNICS

| | Fresh or F.F.A. | S.P. |
|---------------|-----------------|----------|
| 4-6 | 23 1/4 | 23 1/4 n |
| 4-8 range | 23 1/4 | 23 1/4 n |
| 6-8 | 23 1/4 | 23 1/4 n |
| 8-10 | 23 1/4 | 23 1/4 n |
| 10-12 | 23 1/4 | 23 1/4 n |
| 12-14 | 23 1/4 | 23 1/4 n |
| 8-up, No. 2's | 23 1/4 | 23 1/4 n |

BELLIES

| | Fresh or Frozen | Cured |
|-------|-----------------|-------------|
| 6-8 | 27 | 28 1/4 |
| 8-10 | 26 | 27 1/4 |
| 10-12 | 25 | 26 1/4 |
| 12-14 | 23 @ 23 1/4 | 24 1/4 |
| 14-16 | 21 @ 21 1/4 | 22 1/4 |
| 16-18 | 20 | 21 @ 21 1/4 |
| 18-20 | 19 1/4 | 21 |

GR. AMN. BEL.

| | Fresh or Frozen | Cured |
|-------|-----------------|--------|
| 18-20 | 18 1/4 n | 18n |
| 20-25 | 17 1/4 n | 16n |
| 25-30 | 16 1/4 n | 15n |
| 30-35 | 16 | 15 |
| 35-40 | 14 | 13 |
| 40-50 | 13 | 12 1/4 |

FAT BACKS

| | Green or Frozen | Cured |
|-------|-----------------|--------|
| 6-8 | 7 1/4 | 7 1/4 |
| 8-10 | 7 1/4 | 7 1/4 |
| 10-12 | 8 | 8 |
| 12-14 | 8 1/4 | 8 1/4 |
| 14-16 | 8 1/4 | 8 1/4 |
| 16-18 | 9 1/4 | 9 1/4 |
| 18-20 | 10 1/4 | 10 1/4 |
| 20-25 | 10 1/4 | 10 1/4 |

LARD FUTURES PRICES

MONDAY, APRIL 1, 1950

| | Open | High | Low | Close |
|-------|-----------|-----------|-----------|-------------|
| May | 11.17 1/2 | 11.25 | 11.10 | 11.22 1/2 n |
| July | 11.42 1/4 | 11.47 1/4 | 11.37 1/4 | 11.45 n |
| Sept. | 11.50 | 11.60 | 11.42 1/4 | 11.60 n |
| Oct. | 11.27 1/4 | 11.50 | 11.27 1/4 | 11.50 n |
| Nov. | 11.25 | 11.45 | 11.25 | 11.45 b |

Sales: 2,880,000 lbs.
Open interest at close Fri., Mar. 31st: May 463, July 575, Sept. 329, Oct. 137, Nov. 44; at close Sat., Apr. 1st: May 455, July 591, Sept. 333, Oct. 141 and Nov. 45 lots.

TUESDAY, APRIL 2, 1950

| | May | July | Sept. | Oct. | Nov. |
|-------|-------|-----------|-----------|-------------|---------|
| May | 11.25 | 11.25 | 11.22 1/4 | 11.22 1/4 b | |
| July | 11.45 | 11.50 | 11.42 1/4 | 11.42 1/4 | |
| Sept. | 11.55 | 11.62 1/4 | 11.55 | 11.57 1/4 n | |
| Oct. | 11.50 | 11.52 1/4 | 11.50 | 11.52 1/4 n | |
| Nov. | 11.45 | | | | 11.45 b |

Sales: 3,060,000 lbs.
Open interest at close Mon., Apr. 3rd: May 447, July 607, Sept. 359, Oct. 145 and Nov. 46 lots.

WEDNESDAY, APRIL 3, 1950

| | May | July | Sept. | Oct. | Nov. |
|-------|-----------|-----------|-----------|-------------|---------|
| May | 11.25 | 11.27 1/4 | 11.10 | 11.15 | |
| July | 11.45 | 11.47 1/4 | 11.32 1/4 | 11.32 1/4 b | |
| Sept. | 11.52 1/4 | 11.65 | 11.50 | 11.50 b | |
| Oct. | 11.50 | 11.50 | 11.47 1/4 | 11.47 1/4 n | |
| Nov. | | | | | 11.35 b |

Sales: 3,000,000 lbs.
Open interest at close Tues., Apr. 4th: May 444, July 627, Sept. 342, Oct. 150 and Nov. 48 lots.

THURSDAY, APRIL 4, 1950

| | May | July | Sept. | Oct. | Nov. |
|-------|-------|-----------|-----------|-----------|---------|
| May | 11.05 | 11.10 | 11.05 | 11.10 | |
| July | 11.25 | 11.32 1/4 | 11.22 1/4 | 11.27 1/4 | |
| Sept. | 11.45 | 11.50 | 11.40 | 11.45 b | |
| Oct. | 11.45 | | | | 11.45 a |
| Nov. | 11.35 | | | | 11.35 a |

Sales: About 7,500,000 lbs.
Open interest at close Wed., Apr. 5th: May 443, July 634, Sept. 355, Oct. 151 and Nov. 48 lots.

FRIDAY, APRIL 5, 1950

BOARD OF TRADE CLOSED

PROCESSED OILS

Taxes collected on coconut and other processed vegetable oils during February 1950 totaled \$1,387,225.39, compared with \$1,577,169.44 collected during February 1949, according to the Internal Revenue Bureau.

**FEBRUARY CANADIAN
SLAUGHTER**

In its report of February 1950 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 158.7 lbs.; cattle, 488.6 lbs.; calves, 124.4 lbs., and sheep and lambs, 48.3 lbs. These weights compare with 161.4, 496.9, 123.1 and 45.8 lbs., respectively, in February a year earlier. The numbers of livestock slaughtered during the two months were:

| | Feb. 1950 | Feb. 1949 |
|--------|-----------|-----------|
| Cattle | 83,671 | 91,204 |
| Calves | 32,807 | 24,513 |
| Hogs | 350,749 | 275,977 |
| Sheep | 19,602 | 24,344 |

**PACKERS' WHOLESALE
LARD PRICES**

| | Refined lard, tierces, f.o.b. Chgo. | Refined lard, 50-lb. cartons, f.o.b. Chicago | Kettle rend., tierces, f.o.b. Chicago | Leaf, kettle rend., tierces, f.o.b. Chgo. | Lard flakes | Neutral, tierces, f.o.b. Chicago | Standard Shortening, *N. & S. | Hydrogenated Shortening N. & S. |
|--|-------------------------------------|--|---------------------------------------|---|-------------|----------------------------------|-------------------------------|---------------------------------|
| | \$13.50 | 13 1/2 | 14.50 | 14.50 | 14.75 | 14.75 | *N. & S. 20.00 | 21.75 |

*Del'd.

WEEK'S LARD PRICES

| | P.S. Lard Tierces | P.S. Lard Loose | Raw Leaf |
|--------|-------------------|-----------------------|------------|
| Apr. 1 | 11.15n | 9.75n | 9.25n |
| Apr. 3 | 11.10n | 9.62 1/2 n | 9.12 1/2 n |
| Apr. 4 | 11.10n | 9.62 1/2 n | 9.12 1/2 n |
| Apr. 5 | 11.05n | 9.50n | 9.00n |
| Apr. 6 | 10.95n | 9.37 1/2 n | 8.87 1/2 n |
| Apr. 7 | | Board of Trade Closed | |

BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

Thursday, April 6, 1950

Over the weekend trading moved at a steady rate which, although slow, kept pace with the light offerings. As a result, unsold accumulations are low. No aggressive buying interest has been apparent and export inquiry has been very small. No changes in either the pace of trading or prices were noted as the week opened. Big soap interests continued to be on a listing basis; however, selected materials still were taken at the market.

Speculative and dealer interest was lacking, indicating little prospect for premium sales or a prospect for market appreciation in the near future by this segment. Sales now, as for the past several weeks, have been made to the soaper and other consuming buyers.

Midweek offerings continued light and the pattern showed no change. Materials were reported readily salable at the market and quiet trading absorbed substantial quantities of desirable offerings with no premiums in the domestic market. A few tanks of choice white grease reportedly moved East for export, at a slight premium, however.

The East reported a steady market with fancy tallow at 6½c; choice, 6½c; prime, 6½c, and yellow grease at 5½c, all delivered basis. Export inquiry was reported as improving. On the West Coast the market was quiet, with material moving in a limited way on a basis of fancy tallow at 6c; prime at 5½c; special at 5½c, and yellow grease at 5c, delivered Berkeley and Long Beach, Calif.

A slightly weaker undertone was evident Thursday afternoon when a few tanks of yellow grease were forced to move in channels outside the soap industry at fractionally lower prices. It was felt in some quarters that an increase in offerings would soften the

price structure. Up to this time offerings have been light and the market has had the ability to take what was offered in a steady flow of trading.

TALLOWES: Thursday quotations (carlots delivered consuming points) were: edible tallow, 6¼@7c; fancy 6½c; choice, 6½c; prime, 6½c; special, 6c; No. 1, 5½c; No. 3, 5½c, and No. 2, 5½@5½c.

GREASES: Choice white grease, 6¼@6½c; A-white, 6@6½c; B-white, 5½c; yellow 5½@5½c; house, 5½c; brown 4½c, and brown (25 acid) 5½c.

EASTERN FERTILIZER MARKET

New York, April 6, 1950.

The demand for cracklings continued fair and material continued to sell at \$1.70, per unit, f.o.b. New York. Sales of blood were slow in sympathy with the western market. Wet rendered tankage was in good demand at \$7.75, per unit, f.o.b. eastern shipping points.

Due to weather conditions the movement of fertilizer to the farms is about three weeks behind last year.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

| Ammoniates | |
|--|---------|
| Ammonium sulphate, bulk, per ton, f.o.b. | |
| Production point | \$45.00 |
| Blood, dried 18% per unit of ammonia | 7.00 |
| Unground fish scrap, dried, 60% protein nominal f.o.b. | |
| Fish Factory, per unit | 2.60 |
| Soda nitrate, per net ton, bulk, ex-vessel | |
| Atlantic and Gulf ports | 48.00 |
| In 100-lb. bags | 51.50 |
| Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk | nominal |
| Feeding tankage, bulk, f.o.b. Baltimore, 19% per unit | 7.75 |
| Phosphates | |
| Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works | \$60.00 |
| Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works | 60.00 |
| Superphosphate, bulk, f.o.b. Baltimore, 19% per unit | 7.75 |
| Dry Rendered Tankage | |
| 40/50% protein, unground, per unit of protein | \$1.70 |

BY-PRODUCTS MARKETS

(Chicago, Thursday, April 6, 1950)

Blood

| | Unit |
|--------------------------------|-------------|
| *Unground, per unit of ammonia | \$6.50@6.75 |

Digester Feed Tankage Materials

| | |
|-------------------------------|-------------|
| Wet rendered, unground, loose | |
| Low test | \$9.00@9.25 |
| High test | 8.50@8.75 |
| Liquid stick tank cars | 4.00 |

Packinghouse Feeds

| | Carlots, per ton |
|---------------------------------------|------------------|
| 50% meat and bone scraps, bulk | \$105.00@112.00 |
| 55% meat scraps, bulk | 115.00@124.00 |
| 50% feeding tankage, with bone, bulk | 100.00 |
| 60% digester tankage, bulk | 110.00@115.00 |
| 80% blood meal, bagged | 140.00 |
| 65% special steamed bone meal, bagged | 80.00 |

Fertilizer Materials

| | |
|---------------------------------|-------------|
| High grade tankage, ground | |
| Per unit ammonia | 6.50 |
| Bone tankage, unground, per ton | 37.50@40.00 |
| Hoof meal, per unit ammonia | 7.25@7.75 |

Dry Rendered Tankage

| | Per unit Protein |
|----------|------------------|
| Cake | \$1.00 |
| Expeller | 1.00 |

Gelatine and Glue Stocks

| | Per cwt. |
|-----------------------------------|-------------|
| Calf trimmings (limed) | 1.75@2.00 |
| Hide trimmings (green, salted) | 1.25@1.50 |
| Sinews and plies (green, salted) | 1.50 |
| Cattle jaws, skulls and knuckles | 60.00@65.00 |
| Pig skin scraps and trim, per lb. | 5½¢ |

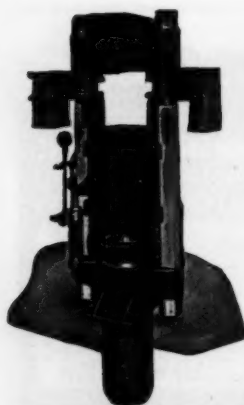
Animal Hair

| | |
|-----------------------------|-------------|
| Winter coll dried, per ton | \$100.00 |
| Summer coll dried, per ton | 65.00@70.00 |
| Cattle switches, per piece | 5½¢ |
| Winter processed, gray, lb. | 1½¢ |
| Summer processed, gray, lb. | 6¢@7½¢ |

*Quoted delivered basis.

FATS-OILS IMPORT CONTROLS

A bill has been introduced into the House by Congressman Andresen of Minnesota which would extend until July 1, 1952, the import control powers of the government with respect to fats and oils. No action has yet been taken by Congress on the Granger Bill to balance the exports and imports.



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STEDMAN FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

VEGETABLE OILS

Thursday, April 6, 1950

The crude edible vegetable oil markets maintained the mixed situation that predominated in these markets last week. Early indications displayed a quiet market of scattered sales and steady prices, with light offerings and a lack of aggressive bidding. Later, however, a fair buying interest developed and offerings were recorded at a wide range. The government being in and out of the market this week also helped the mix-up. In comparison with last week, the markets were $\frac{1}{8}$ c lower to $\frac{1}{4}$ c higher.

The government offered 20,000,000 lbs. of crude cottonseed oil early this week. The offerings were at $13\frac{1}{2}$ c per pound, tanks f.o.b. mills.

Another offering of 5,000,000 lbs. of bleachable prime summer yellow cottonseed oil was noted at $15\frac{1}{2}$ c per pound, f.o.b. Texas and California.

The United States Department of Agriculture announced the sale of 3,000 long tons of C.C.C. cottonseed oil to the army for shipment from Texas to Japan.

CORN OIL: This market held steady and firm throughout the week. Sales of 14c that were reported early this week later became the selling price for the remainder of the week.

SOYBEAN OIL: Early sales were reported at $12\frac{1}{2}$ c and $12\frac{3}{4}$ c. Later, offerings became scarce and bids were raised. Sales were noted at 13c, with bids continuing at this level. At the closing of the week bids were from 13c

to $13\frac{1}{2}$ c, while offerings were absent.

PEANUT OIL: The only bids that were reported during the week were at $14\frac{1}{2}$ c; offerings were at 15c. Bids being extremely scarce, the market weakened. Thursday's quotation in a nominal market was 15c.

COCONUT OIL: An extremely quiet market prevailed this week. Offerings were plentiful at 16c and bids were very scarce at $15\frac{1}{2}$ c. An occasional sale was reported at the midpoint, but generally neither buyer nor seller would abandon his position.

COTTONSEED OIL: Early in the week Valley and Southeast were nominal at $13\frac{1}{2}$ c; Texas cashed at $13\frac{1}{2}$ c. At midweek sales in Valley were reported at $13\frac{1}{2}$ c and in Texas at $13\frac{1}{2}$ c. The closing quotations were: Valley, $13\frac{1}{2}$ c asked; Southeast, $13\frac{1}{2}$ c asked, and Texas, $13\frac{1}{2}$ c nominal.

New York cottonseed oil futures quotations for the first four days of the week are as follows:

| MONDAY, APRIL 3, 1950 | | | | | | |
|-----------------------|-------|-------|-------|-------|---------|--|
| | Open | High | Low | Close | Pr. cl. | |
| May | 15.58 | 15.70 | 15.50 | 15.69 | 15.65 | |
| July | 15.26 | 15.43 | 15.15 | 15.42 | 15.44 | |
| Sept. | 14.74 | 14.89 | 14.63 | 14.87 | 14.78 | |
| Oct. | 14.39 | 14.39 | 14.18 | 14.39 | 14.33 | |
| Dec. | 13.86 | 14.05 | 13.87 | 14.06 | 14.05 | |
| Jan. | 13.56 | | | 13.80 | 13.80 | |
| Mar. | 13.05 | | | 13.70 | 13.82 | |

Total sales: 197 contracts.

| TUESDAY, APRIL 4, 1950 | | | | | | |
|------------------------|-------|-------|-------|-------|---------|--|
| | Open | High | Low | Close | Pr. cl. | |
| May | 15.05 | 15.80 | 15.60 | 15.67 | 15.69 | |
| July | 15.40 | 15.79 | 15.38 | 15.50 | 15.42 | |
| Sept. | 14.85 | 15.17 | 14.85 | 15.05 | 14.87 | |
| Oct. | 14.42 | 14.62 | 14.42 | 14.47 | 14.39 | |
| Dec. | 14.08 | 14.31 | 14.12 | 14.31 | 14.06 | |
| Jan. | 14.08 | | | 14.16 | 14.06 | |
| Mar. | 13.70 | 14.05 | 14.05 | 14.05 | 13.70 | |

Total sales: 318 contracts.

| WEDNESDAY, APRIL 5, 1950 | | | | | | |
|--------------------------|-------|-------|-------|-------|---------|--|
| | Open | High | Low | Close | Pr. cl. | |
| May | 15.70 | 15.82 | 15.65 | 15.65 | 15.67 | |
| July | 15.49 | 15.55 | 15.45 | 15.42 | 15.50 | |
| Sept. | 15.05 | 15.15 | 15.00 | 15.01 | 15.05 | |
| Oct. | 14.45 | 14.60 | 14.46 | 14.47 | 14.47 | |
| Dec. | 14.25 | 14.34 | 14.20 | 14.18 | 14.31 | |
| Jan. | 14.25 | | | 14.10 | 14.16 | |
| Mar. | 14.01 | 14.13 | 14.13 | 14.01 | 14.05 | |

Total sales: 260 contracts.

| THURSDAY, APRIL 6, 1950 | | | | | | |
|-------------------------|-------|-------|-------|-------|---------|--|
| | Open | High | Low | Close | Pr. cl. | |
| May | 15.61 | 15.82 | 15.65 | 15.82 | 15.65 | |
| July | 15.44 | 15.50 | 15.36 | 15.47 | 15.42 | |
| Sept. | 15.05 | 15.10 | 15.00 | 15.10 | 15.01 | |
| Oct. | 14.45 | 14.57 | 14.42 | 14.52 | 14.47 | |
| Dec. | 14.15 | 14.31 | 14.22 | 14.25 | 14.18 | |
| Jan. | 14.15 | | | 14.25 | 14.10 | |
| Mar. | 13.90 | 14.13 | 14.13 | 14.13 | 14.01 | |

Total sales: 212 contracts.

*Bid. †Nominal.

MARGARINE PRODUCTION

Total production of uncolored margarine in December 1949 was 52,446,384 lbs., compared with 63,117,436 lbs. in December 1948, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 53,172,458 lbs., compared with 62,893,026 lbs. in December 1948.

Production of colored margarine in December totaled 24,501,235 lbs., compared with 10,358,331 lbs. in December 1948. The total withdrawn tax paid was 23,681,721 lbs. in December 1949 and 9,304,930 lbs. in December 1948.

The December ingredient schedule of uncolored margarine was as follows:

| | Dec., 1949 lbs. | Dec., 1948 lbs. |
|-------------------------|--------------------|--------------------|
| Butter flavor | 4,775 | 2,060 |
| Corn oil | 27,941 | 25,259 |
| Cottonseed oil | 27,891,508 | 23,419,577 |
| Derivative of glycerine | 77,981 | 96,508 |
| Diacyl | 57 | 251 |
| Lecithin | 101,756 | 98,904 |
| Milk | 8,411,806 | 10,720,643 |
| Monostearine | 48,959 | 57,658 |
| Neutral lard | 309,642 | 350,372 |
| Oleo oil | 265,582 | 286,290 |
| Oleo stearine | 185,015 | 260,995 |
| Oleo stock | 30,670 | 30,525 |
| Peanut oil | 1,580,561 | 1,933,010 |
| Salt | 38,003 | 43,956 |
| Soda (benzoate of) | 40 | 430 |
| Sodium sulpho acetate | 13,915,285 | 16,614,985 |
| Soya bean flakes | 8,375 | 11,564 |
| Soya bean oil | | |
| Vitamin concentrate | | |
| Total | 53,334,081 | 63,972,729 |

EXPORT SCHEDULE ISSUED

The Department of Commerce has issued a "Comprehensive Export Schedule" containing all current export regulations, an up-to-date "positive list," showing all commodities for which a validated export license is required for any destination, and specimen export control forms and other explanatory material designed to aid exporters in applying regulations to individual cases.

TASTE-TEST CONFERENCE

Research scientists recently held a three-day conference at the Department of Agriculture in Washington for the purpose of recommending an approach to standardizing methods of taste-testing foods. The 71 scientists represented many fields of laboratory research, including home economists, food technologists, chemists, etc.

VEGETABLE OILS

| | |
|---|-------------------|
| Crude cottonseed oil, carlots, f.o.b. mills | |
| Valley | $13\frac{1}{2}$ c |
| Southeast | $13\frac{1}{2}$ c |
| Texas | $13\frac{1}{2}$ c |
| Corn oil, in tanks, f.o.b. mills | $14\frac{1}{2}$ c |
| Soybean oil, in tanks, f.o.b. mills | $14\frac{1}{2}$ c |
| Midwest | 13b |
| Peanut oil, f.o.b. Southern Mills | 15a |
| Coconut oil, Pacific Coast | 16a |
| Cottonseed foots | |
| Midwest and West Coast | $14\frac{1}{2}$ c |
| East | $14\frac{1}{2}$ c |

OLEOMARGARINE

Prices f.o.b. Chicago

| | |
|--------------------------|----|
| White domestic vegetable | 27 |
| White animal fat | 27 |
| Milk churned pastry | 24 |
| Water churned pastry | 23 |

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HIDES AND SKINS

Market continues slow—Kill down—Demand and offerings both light—Total hides traded below 40,000 for lightest week of year—Light cows fractionally lower, others steady—Heavy hide supplies a burden in the small packer and outside packer hide markets.

Chicago

PACKER HIDES.—At the beginning of the week tanners were of the opinion that they might be able to buy light cows at slightly lower prices, while packers' ideas in branded cows called for higher prices. Tanners thought they might buy light cows somewhat lower because packers' supplies of these were a little heavier than other classes and because the light cow prices seemed to be a little out of line with other hides and small packer light hides; on the other hand, packers were of the feeling that branded cows were a little cheap and that supplies were tight. However, trading during the week was so light and price changes were so limited that neither side was able to substantiate its viewpoint.

As could be anticipated from the above, light cows and branded cows were the most actively traded hides during the week, with the volume in

each about equal and approximating 9,000 hides. In the trading branded cows brought both 20½c and 21c, with the light hides commanding the premium. Car Lake Charles branded cows sold 21c, f.o.b., for the top sale of the week. The selling in light cows was done both at 24c and 24½c, but all points were not included, so the full extent of the market change could not be accurately gauged. In a sale that included both Omaha and Sioux City light cows, the price was 24c, which was lower. However, there was no follow through at this level although this price could have been obtained for more.

Three sales totaling 3,000 light native steers were made, with Cleveland and Sioux City bringing 23½c and St. Paul moving at 24c. There were also three sales of heavy native steers, with two at 18½c and car from St. Paul at 21c. Mixed car of St. Paul light and heavies was made at 24c and 21c.

In both butts and Colorados trading was limited with only one sale of each reported. There were 4,700 butts sold at 17c, while only 700 Colorados sold and these brought 16½c. Car heavy Texas steers sold at 17c to complete the action in the branded steers for the week.

There were three sales in bulls, but the total aggregated only 2,000 hides. All prices were steady and the same at 17c and 16c. Total 2,500 river heavy cows were traded during the week at 20½c, with 1,100 more of same description from Milwaukee selling at 22c.

OUTSIDE SMALL PACKER: During the early part of the week several cars small packer 48 to 49-lb. average hides moved at 21c. There were also a few cars each of 45- and 65-lb. average sold at 22½c and 16½c, but after these sales the market became inactive again and trading returned to the spotty selective basis of recent weeks.

The country market was slow throughout the week and some authorities credit this to the fact that the relative values of packer, small packer and country packer hides are not in alignment. In both the small packer and country packer markets the situation on heavy hides affords the biggest problem and such hides are extremely hard to move.

About midweek some of the largest of the small packers sold a few cars of hides in conformity to the packer market. Two cars Colorados sold 16½c. Car butts sold 17c. Car Sioux Falls light cows sold 24½c. Car heavy cows sold 22c.

CALFSKINS AND KIPSKINS: Little trading developed in skins during the week, but with the spring run about to develop, this market is expected to get progressively more active. Another factor that limits the trade in the skins right now results from the packers being almost fully committed, some as

far in advance as the month of April.

One package totaling 4,700 St. Louis was sold at 63½c for the heavies and 59½c for the lights, both prices f.o.b. About 3,100 kips were sold, with north-erns bringing 47c and the overweights 42c, both Chicago basis.

WEST COAST: There was no trade reported from this area, and with inventories rather light, it is felt that the packers are awaiting a more definite and clear-cut pattern in the packer market.

SHEEPSKINS: A little of the long anticipated activity finally descended on this market this week. Much of the Interior selling was concluded, some trading in spring lambs was uncovered, and several cars shearlings were sold. The market position remained about the same with demand steady and strong.

For the first time this year it was finally confirmed by the seller that three cars genuine California spring lambs sold at \$3.10 each. Couple mixed cars, out of the Southwest, No. 2's and No. 3's, sold \$2.25 and \$1.75. Mixed car No. 1's, No. 2's, No. 3's and clips sold \$2.60, \$2.15, \$1.75 and \$3. Total of six cars also mixed No. 1's, No. 2's, No. 3's and clips sold, with the No. 1's moving at \$2.95 and the clips at \$3.20, while the prices for the No. 2's and No. 3's were undisclosed, but known to be higher than the last quoted prices of \$2.25 and \$1.75 for these. Only part of the Interior trading was finished during the week, and it was estimated to be at prices around \$4.50, slightly lower than last sales but in line on a quality basis. Pickled skins are quoted nominally at \$11.50 to \$12.50 and dry pelts were strong at last sale levels, 30c per pound.

CHICAGO HIDE QUOTATIONS

| | PACKER HIDES | | Cor. week | |
|-----------------------|--------------|----------|-----------|--|
| | Week ended | Previous | 1949 | |
| | Apr. 6, 1950 | Week | | |
| Nat. str. | 18½@24 | 19 @21 | 19 @22 | |
| Hvy. Tex. str. | 17 | 17 @17½ | 17½ | |
| Hvy. butt. | | | | |
| Brnd'd str. | 17 | 17 @17½ | 17½ | |
| Hvy. Col. str. | 16½ | 16½ | 17 | |
| Ex-light Tex. | | | | |
| str. | 25 | 25 | 25 @25½ | |
| Brnd'd cows | 20½@21 | 20½@21 | 18½ | |
| Hvy. nat. cows | 20½@22 | 20½@22 | 18 | |
| Lt. nat. cows | 24 @25½ | 24 @26 | 24 @24½ | |
| Nat. bulls | 17 | 17 | 14½ | |
| Brnd'd bulls | 16 | 16 | 14 | |
| Calfskins, Nor. | 61½@64½ | 61½@64½ | 60 @65 | |
| Kips, Nor. nat. | 47 | 47 | 48 | |
| Kips, Nor. brnd. | 45 | 45 | 45½ | |
| Slunks, reg. | 3.50 | 3.50 | 3.55 | |
| Slunks, hris. | 1.15 | 1.15 | 1.00 | |

CITY AND OUTSIDE SMALL PACKERS

| | | | |
|----------------------|-----------|-----------|-----------|
| 41-42 lb. aver. | 24 | 23½@24 | 17 @18 |
| 50-52 lb. aver. | 20 | 20 @20½ | 16 @17 |
| 63-65 lb. aver. | 16 | 16 @16½ | 12 @12½ |
| Nat. bulls | 14 | 14 | 11 @11½ |
| Calfskins | 45 | 45 | 42 @45 |
| Kips, nat. | 32 @34 | 32 @34 | 27 @28 |
| Slunks, reg. | 2.50@3.00 | 2.50@3.00 | 2.25@2.50 |
| Slunks, hris. | 1.00 | 75 @1.00 | 50 @75 |

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted fat.

COUNTRY HIDES

| | | | | |
|------------------|---------|---------|--------|--|
| Allweights, | | | | |
| 50-52 | 17 @18 | 17½@18 | 15 @16 | |
| Bulls | 11 @11½ | 11 @11½ | 10 @11 | |
| Calfskins | 25 @27 | 24 @26 | 22 @25 | |
| Kipskins | 22 @23 | 22 @23 | 20 @22 | |

All country hides and skins quoted on fat trimmed basis.

SHEEPSKINS, ETC.

| | | | |
|----------------------------|-------------|-------------|-----------|
| Pkr. shearings, No. 1 | 2.60@2.95 | 2.85 | 2.85 |
| Dry pelts | 30 | 30 | 29 |
| Horsehides, untrimd. | 11.50@12.00 | 11.50@12.00 | 9.25@9.50 |



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SALABLE LIVESTOCK AT 12 MARKETS IN MARCH

The USDA report of March receipts at the seven leading markets was as follows:

| | CATTLE | |
|--------------|------------|------------|
| | March 1950 | March 1949 |
| Chicago | 140,855 | 151,219 |
| Kansas City | 87,654 | 112,506 |
| Omaha | 117,369 | 128,787 |
| E. St. Louis | 50,426 | 59,574 |
| St. Joseph | 41,991 | 42,177 |
| Sioux City | 89,801 | 98,077 |
| So. St. Paul | 85,353 | 90,869 |
| *Total | 706,592 | 858,123 |

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

| | CALVES | |
|--------------|------------|------------|
| | March 1950 | March 1949 |
| Chicago | 2,354 | 2,450 |
| Kansas City | 1,068 | 2,236 |
| Omaha | 1,250 | 834 |
| E. St. Louis | 5,279 | 5,047 |
| St. Joseph | 966 | 1,157 |
| Sioux City | 106 | 248 |
| So. St. Paul | 10,213 | 11,616 |
| *Total | 28,704 | 30,862 |

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

| | HOGS | |
|--------------|------------|------------|
| | March 1950 | March 1949 |
| Chicago | 191,996 | 183,040 |
| Kansas City | 56,425 | 50,090 |
| Omaha | 137,905 | 120,855 |
| E. St. Louis | 261,712 | 237,642 |
| St. Joseph | 91,521 | 78,327 |
| Sioux City | 125,047 | 110,431 |
| So. St. Paul | 206,230 | 189,428 |
| *Total | 1,463,910 | 1,291,990 |

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

| | SHEEP AND LAMBS | |
|--------------|-----------------|------------|
| | March 1950 | March 1949 |
| Chicago | 53,001 | 37,907 |
| Kansas City | 57,575 | 55,212 |
| Omaha | 60,152 | 55,884 |
| St. Joseph | 32,590 | 31,576 |
| Sioux City | 93,648 | 84,897 |
| So. St. Paul | 8,792 | 7,539 |
| *Total | 457,042 | 385,846 |

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during March 1950:

| | BARROWS AND GILTS | | SOWS | |
|-----------------|-------------------|-----------|-----------|-----------|
| | Mar. 1950 | Mar. 1949 | Mar. 1950 | Mar. 1949 |
| Chicago | \$16.41 | \$20.49 | \$14.52 | \$16.72 |
| Kansas City | 16.52 | 20.90 | 14.18 | 16.93 |
| Omaha | 16.32 | 20.42 | 14.33 | 17.31 |
| St. Louis Nat'l | 16.34 | 20.83 | 14.19 | 17.33 |
| St. Joseph | 16.53 | 20.87 | 14.54 | 17.41 |
| St. Paul | 16.46 | 20.37 | 14.29 | 17.52 |
| Sioux City | 16.22 | 20.32 | 14.31 | 17.01 |

| | Average Weight in Pounds | | | |
|-----------------|--------------------------|-----------|-----------|-----------|
| | Mar. 1950 | Mar. 1949 | Mar. 1950 | Mar. 1949 |
| Chicago | 244 | 256 | 428 | 405 |
| Kansas City | 223 | 237 | 415 | 430 |
| Omaha | 248 | 265 | 442 | 474 |
| St. Louis Nat'l | 211 | 225 | 398 | 401 |
| St. Joseph | 226 | 239 | 418 | 448 |
| St. Paul | 233 | 261 | 433 | 451 |
| Sioux City | 232 | 278 | 434 | 450 |

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 1, 1950, were 5,900,000 lbs.; previous week, 6,514,000 lbs.; same week 1949, 8,078,000 lbs.; 1950 to date, 78,317,000 lbs.; corresponding period 1949, 105,695,000 lbs.

Shipments for the week ended April 1 totaled 4,280,000 lbs.; previous week, 3,871,000 lbs.; same week last year, 6,129,000 lbs.; 1950 to date, 60,824,000 lbs.; same period 1949, 76,878,000 lbs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$16.25; the average, \$15.80. Provision prices were: Under 12 pork loins, 36% @ 37 1/4; 10/14 green skinned hams, 36% @ 37 1/4; 4/8 Boston butts, 31; 16/down pork shoulders, 28 1/2; 3/down spareribs, 31 1/4 @ 31 1/2; 8/12 fat backs, 7% @ 7 1/2; regular pork trimmings, 14 1/2 @ 15; 18/20 DS bellies, 17 1/4; 4/6 green picnics, 25; 8/up green picnics, 23%.

REFRIGERATION UNITS RULING

Restrictions on nearly all New York city air conditioning and refrigeration units using non-recirculating water were issued recently. The ruling extends to existing units the limitations imposed last December for newly installed equipment. The order directs that all equipment not meeting the rules shall be shut off by June 1, 1950.

LIVESTOCK CAR LOADINGS

A total of 7,290 cars were loaded with livestock during the week ended March 25, 1950, according to the Association of American Railroads.

N. Y. HIDE FUTURES

MONDAY, APRIL 3, 1950

| | Open | High | Low | Close |
|-------|--------|-------|-------|--------|
| Apr. | | | | 22.15n |
| June | 18.80b | | | 19.00b |
| July | 21.50b | | | 21.50b |
| Sept. | 18.50b | 18.85 | 18.85 | 18.75b |
| Oct. | | | | 20.95n |
| Dec. | 18.25b | | | 18.50n |
| Jan. | | | | 20.65n |
| Mar. | | | | 18.10n |

Closing 10 points higher; sales 1 lot.

TUESDAY, APRIL 4, 1950

| | Open | High | Low | Close |
|-------|--------|-------|-------|--------|
| Apr. | | | | 21.90n |
| June | 18.95b | 19.05 | 18.75 | 18.76 |
| July | 21.50b | | | 21.25b |
| Sept. | 18.70b | 18.80 | 18.55 | 18.55 |
| Oct. | | | | 20.70n |
| Dec. | 18.40b | | | 18.30n |
| Jan. | | | | 20.40n |
| Mar. | | | | 17.95n |

Closing 15 to 25 points lower; sales 38 lots.

WEDNESDAY, APRIL 5, 1950

| | Open | High | Low | Close |
|-------|--------|-------|-------|--------|
| Apr. | | | | 21.90n |
| June | 18.75b | 18.81 | 18.77 | 18.77 |
| July | 21.50b | | | 21.25b |
| Sept. | 18.50b | 18.00 | 18.55 | 18.55 |
| Oct. | | | | 20.70n |
| Dec. | 18.25b | | | 18.30b |
| Jan. | | | | 20.40n |
| Mar. | 17.85b | | | 17.95n |

Closing unchanged to 2 points higher; sales 4 lots.

THURSDAY, APRIL 6, 1950

| | Open | High | Low | Close |
|-------|--------|-------|-------|--------|
| Apr. | | | | 21.95n |
| June | 18.75b | 18.80 | 18.70 | 18.80 |
| July | 21.25b | | | 21.30b |
| Sept. | 18.55b | 18.58 | 18.50 | 18.58 |
| Oct. | | | | 20.75n |
| Dec. | 18.15b | | | 18.30b |
| Jan. | | | | 20.45n |
| Mar. | | | | 17.95b |

Closing unchanged to 3 points higher; sales 36 lots.

FRIDAY, APRIL 7, 1950 BOARD OF TRADE CLOSED

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LIVESTOCK MARKETS *Weekly Review*

Slight Increase in 1950 Fall Pig Crop Predicted; Cattle to Increase More

Based on the slightly favorable hog-corn price ratio which is expected to be maintained throughout the spring and early summer and the March report of prospective corn plantings which indicated that planted acreages will be larger than acreage allotments, a small increase appears likely in the number of sows to farrow fall pigs in 1950, according to the latest summary of the livestock and meat situation issued by the U. S. Department of Agriculture. The percentage gain from 1949 is likely to be the smallest recorded in three years.

The lighter slaughter weights of hogs and the growth in the U. S. population probably will keep supplies of pork per person in the spring and summer of 1951 about the same as those this year, and price declines in 1951 may be small if incomes remain high and demand for pork relative to income does not decline much more than it already has. The best indication at present is that prices of hogs at the time the 1950 fall pig crop is marketed will be somewhat lower than this year, and the hog-corn ratio will be about average. If this outlook proves true, profits from the hog enterprise will no longer have the benefit of the unusually favorable price relationships that have prevailed since July 1948.

Beginning next year, beef and veal will probably be the chief source of increases in meat supplies. The expansion in cattle numbers that began in 1949 will begin to show up in larger slaughter supplies of cattle and calves sometime in 1951. The rate at which beef and veal output rises is likely to be moderate, at least in the first year or two. Any increase in 1951 is likely to have some influence on the demand for pork and the price which will be paid for it.

7% Increase in World Hog Numbers Largest in Post War Years; Nears Average

World hog numbers at the beginning of 1950 were estimated at 279,400,000 head by the Office of Foreign Agricultural Relations, which is an increase of 7 per cent over 262,000,000 head a year earlier. This was the largest gain for any one of the postwar years, and brought current numbers to 4 per cent below the 1936-40 average of 291,200,000 head.

Outlook for favorable feed prospects in early 1949 and continued strong demand for pork and pork products, together with the desire of some countries to attain prewar numbers, encouraged farmers to breed more animals and expand their hog operations. Removal of rationing and price controls and other restrictions in some countries were additional factors in increasing hog numbers.

Moderate increases in hog numbers can be expected during 1950, largely in Europe and the Soviet Union, and relatively minor changes may be anticipated in other countries abroad. For those countries which depend primarily upon imported feeds for hog production, the rate of increase in hog numbers will slow down considerably. Imported supplies of grain procured after devaluation last September will be more expensive to foreign hog raisers in terms of their currencies inasmuch as the United States and Canada are among the principal suppliers.

Hog numbers in Europe, North America and the Soviet Union increased substantially during 1949 and minor gains occurred in Asia and South America. Africa had no change in over-all numbers, but numbers in Oceania declined slightly. The 5 per cent drop in hog numbers in Australia was due mainly to reduced feed supplies, while in New Zealand, labor shortage, high returns

from sheep and cattle grazing, and to a lesser degree, high taxation, are holding down an expansion in hog numbers. The number of hogs in Africa, North and South America were considerably above their respective prewar levels, while Europe, the Soviet Union, Asia and Oceania were below.

Chicago Leads All Other Public Markets in Hog, Cattle Receipts in 1949

Among the 64 public markets, Chicago led in the largest total receipts of cattle and hogs during 1949, while South St. Paul received the largest number of calves and Denver led in sheep and lamb receipts, according to a report by the U. S. Department of Agriculture.

The markets receiving the largest number of cattle were as follows: Chicago, 1,850,491; Omaha, 1,692,314; Kansas City, 1,672,640; Sioux City, 1,332,236; and South St. Paul, 1,171,613. The largest number of calves were received as follows: South St. Paul, 544,461; Milwaukee, 419,165; St. Louis National Stockyards, 387,899; Fort Worth, 244,578; and Kansas City, 220,769.

The top five hog receiving markets were: Chicago, 3,425,252; St. Louis National Stockyards, 2,868,632; South St. Paul, 2,637,239; Omaha, 2,573,378; and Indianapolis, 2,190,401. Sheep and lamb receipts at the first five markets were as follows: Denver, 1,857,935; Ogden, 1,210,838; Fort Worth, 927,953; Omaha, 922,141; and Kansas City, 913,847.

The top two markets receiving the largest volume of salable receipts of livestock were listed as follows: Cattle: Chicago, 1,797,705; and Omaha, 1,659,814; calves: South St. Paul, 529,095; and Milwaukee, 366,037; hogs: St. Louis National Stockyards, 2,519,939; and Chicago, 2,485,151; and sheep and lambs: Denver, 1,127,278; and Fort Worth, 778,899.

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DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
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OMAHA, NEBRASKA
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, April 5, 1950, reported by the Production & Marketing Administration:

HOES (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

| | | | | | |
|--------------|---------------|---------------|---------------|---------------|---------------|
| 120-140 lbs. | \$11.75-13.75 | \$12.00-14.50 | \$12.00-14.50 | \$12.00-14.50 | \$12.00-14.50 |
| 140-160 lbs. | 13.50-15.00 | 14.00-15.50 | 15.00-16.00 | 14.50-15.75 | 15.25-15.75 |
| 160-180 lbs. | 14.75-16.00 | 15.25-16.15 | 15.50-16.25 | 15.50-16.50 | 15.50-16.60 |
| 180-200 lbs. | 16.50-16.65 | 15.75-16.35 | 16.10-16.35 | 16.50-16.75 | 15.50-16.60 |
| 200-220 lbs. | 16.50-16.65 | 16.15-16.35 | 16.25-16.35 | 16.50-16.75 | 15.50-16.60 |
| 220-240 lbs. | 16.50-16.65 | 16.15-16.35 | 16.25-16.35 | 16.50-16.75 | 15.50-16.60 |
| 240-270 lbs. | 16.00-16.50 | 16.10-16.25 | 15.85-16.35 | 16.00-16.75 | 15.50-16.60 |
| 270-300 lbs. | 15.50-16.25 | 15.85-16.15 | 15.60-16.10 | 15.50-16.25 | 15.25-16.00 |
| 300-330 lbs. | 15.25-15.65 | 15.75-15.90 | 15.40-15.75 | 15.00-15.75 | 15.00-15.75 |
| 330-360 lbs. | 15.00-15.40 | 15.50-15.75 | 15.25-15.50 | 15.00-15.75 | 15.00-15.75 |

Medium:

| | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------|
| 160-220 lbs. | 13.75-16.25 | 14.50-16.00 | 15.00-16.00 | 14.25-16.50 | |
|--------------|-------------|-------------|-------------|-------------|-------|

BOWS:

Good and Choice:

| | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 270-300 lbs. | 15.25 only | 15.25-15.50 | 14.75-15.00 | 14.25-15.25 | 14.50-15.00 |
| 300-330 lbs. | 15.25 only | 15.25-15.50 | 14.75-15.00 | 14.25-15.25 | 14.50-15.00 |
| 330-360 lbs. | 15.00-15.25 | 15.00-15.25 | 14.50-14.75 | 14.25-15.25 | 14.50-15.00 |
| 360-400 lbs. | 14.50-15.00 | 14.75-15.00 | 14.25-14.50 | 14.25-15.25 | 14.50-15.00 |

Good:

| | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 400-450 lbs. | 14.25-14.75 | 14.25-14.75 | 14.00-14.25 | 14.25-15.25 | 13.75-14.50 |
| 450-550 lbs. | 13.75-14.50 | 13.25-14.25 | 13.75-14.00 | 14.25-15.25 | 13.75-14.50 |

Medium:

| | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------|
| 250-550 lbs. | 13.00-14.75 | 12.00-14.75 | 13.50-14.50 | 14.00-14.75 | |
|--------------|-------------|-------------|-------------|-------------|-------|

PIGS (Slaughter):

Medium and Good:

| | | | | | |
|-------------|------------|-------------|-------|-------|-------|
| 90-120 lbs. | 8.00-12.00 | 10.00-13.00 | | | |
|-------------|------------|-------------|-------|-------|-------|

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

| | | | | | |
|----------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. | 28.50-33.00 | 29.00-33.00 | 28.25-32.00 | 28.50-32.50 | 29.00-32.00 |
| 900-1100 lbs. | 28.50-33.00 | 30.50-34.50 | 28.75-33.00 | 28.75-33.50 | 29.00-33.00 |
| 1100-1300 lbs. | 28.50-33.00 | 30.50-34.50 | 28.75-33.00 | 28.75-33.50 | 29.00-33.00 |
| 1300-1500 lbs. | 28.00-33.00 | 30.50-34.50 | 28.50-33.00 | 28.75-33.50 | 28.00-32.50 |

STEERS, Good:

| | | | | | |
|----------------|-------------|-------------|-------------|-------------|-------------|
| 700-900 lbs. | 25.75-28.50 | 26.00-30.50 | 25.75-28.25 | 25.25-28.75 | 25.50-29.00 |
| 900-1100 lbs. | 26.00-28.50 | 26.00-30.50 | 25.75-28.75 | 25.25-28.75 | 25.50-29.00 |
| 1100-1300 lbs. | 26.00-28.50 | 26.00-30.50 | 25.75-28.75 | 25.00-28.75 | 25.00-29.00 |
| 1300-1500 lbs. | 25.75-28.00 | 26.00-30.50 | 25.75-28.75 | 25.00-28.75 | 25.00-29.00 |

STEERS, Medium:

| | | | | | |
|----------------|-------------|-------------|-------------|-------------|-------------|
| 700-1100 lbs. | 23.00-26.00 | 23.00-26.00 | 22.75-25.75 | 22.00-25.00 | 21.50-25.50 |
| 1100-1300 lbs. | 23.00-26.00 | 23.00-26.00 | 22.75-25.75 | 22.00-25.00 | 21.50-25.50 |

STEERS, Common:

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| 700-1100 lbs. | 21.00-23.00 | 21.50-23.00 | 20.50-22.75 | 19.50-22.00 | 19.50-21.50 |
|---------------|-------------|-------------|-------------|-------------|-------------|

HEIFERS, Choice:

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| 800-900 lbs. | 28.00-31.00 | 27.50-29.50 | 27.50-30.50 | 27.00-29.00 | 26.00-29.00 |
| 900-1000 lbs. | 28.00-31.00 | 27.75-30.50 | 27.50-31.50 | 27.00-29.00 | 26.00-29.00 |

HEIFERS, Good:

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| 800-900 lbs. | 25.00-28.00 | 25.75-27.75 | 25.25-27.50 | 24.50-27.00 | 24.50-26.00 |
| 900-1000 lbs. | 25.00-28.00 | 25.75-27.75 | 25.25-27.50 | 24.50-27.00 | 24.50-26.00 |

HEIFERS, Medium:

| | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 500-900 lbs. | 21.00-25.00 | 23.00-25.75 | 22.00-25.50 | 21.50-24.50 | 21.00-24.50 |
|--------------|-------------|-------------|-------------|-------------|-------------|

HEIFERS, Common:

| | | | | | |
|--------------|-------------|-------------|-------------|-------------|-------------|
| 500-900 lbs. | 19.00-21.00 | 20.50-23.00 | 18.50-22.00 | 19.00-21.50 | 19.00-21.00 |
|--------------|-------------|-------------|-------------|-------------|-------------|

COWS (All Weights):

| | | | | | |
|-------------|-------------|-------------|-------------|-------------|-------------|
| Good | 19.50-21.00 | 19.50-21.50 | 19.00-21.00 | 19.00-21.00 | 19.00-21.00 |
| Medium | 18.50-19.50 | 17.75-19.50 | 17.50-19.00 | 18.00-19.00 | 18.00-19.00 |
| Common | 17.50-18.50 | 16.75-18.00 | 16.50-17.50 | 17.00-18.00 | 17.00-18.00 |
| Can. & cut. | 14.00-17.50 | 12.50-17.00 | 13.00-16.50 | 14.00-17.00 | 14.00-17.00 |

BULLS (Yrly. Excl.), All Weights:

| | | | | | |
|----------------------|-------------|-------------|-------------|-------------|-------------|
| Beef, good | 19.50-21.00 | 19.50-23.00 | 21.00-21.50 | 19.00-20.50 | 19.50-20.00 |
| Sausage, good | 20.00-21.50 | 21.75-22.50 | 21.50-22.00 | 21.00-22.00 | 20.50-22.00 |
| Sausage, medium | 19.00-20.00 | 20.25-21.75 | 19.50-21.50 | 19.00-21.00 | 19.50-20.50 |
| Sausage, cut. & com. | 17.00-19.00 | 17.50-20.25 | 16.50-19.50 | 17.50-19.00 | 17.00-19.50 |

VEALERS, All Weights:

| | | | | | |
|-------------------|-------------|-------------|-------------|-------------|-------------|
| Good & choice | 23.00-33.00 | 28.50-30.00 | 25.00-29.00 | 26.00-30.00 | 26.00-29.00 |
| Com. & med. | 18.00-28.00 | 23.00-25.50 | 18.00-25.00 | 19.00-26.00 | 19.00-26.00 |
| Cull, 75 lbs. up. | 12.00-18.00 | 18.00-23.00 | 13.00-18.00 | 16.50-19.00 | 15.00-19.00 |

CALVES (500 lbs. down):

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| Good & choice | 24.50-26.50 | 25.00-28.00 | 23.00-28.00 | 22.50-27.00 | 24.00-26.00 |
| Com. & med. | 18.00-24.50 | 20.50-25.00 | 17.00-23.00 | 18.00-22.50 | 19.00-24.00 |
| Cull | 13.00-18.00 | 17.50-20.50 | 13.00-17.00 | 16.00-18.00 | 16.00-19.00 |

SLAUGHTER LAMBS AND SHEEP:

LAMBS:

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| Good & choice | 25.00-27.25 | 25.00-27.50 | 25.75-26.50 | 25.25-27.75 | 24.75-27.50 |
| Med. & good | 23.00-26.25 | 23.50-26.50 | 23.00-25.50 | 24.50-25.75 | 24.00-26.75 |
| Common | 19.50-22.50 | 20.00-23.00 | 18.50-22.75 | 23.75-25.25 | 20.00-23.75 |

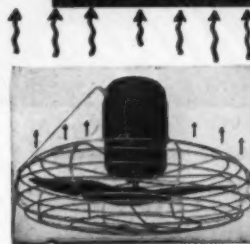
EWES (Wooled):

| | | | | | |
|---------------|-------------|-------------|-------------|-------------|-------------|
| Good & choice | 11.50-14.00 | 13.00-15.50 | 13.00-13.50 | 13.25-14.50 | 14.00-15.50 |
| Com. & med. | 10.00-12.00 | 11.00-12.50 | 10.50-12.75 | 11.00-13.25 | 10.50-13.50 |

Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending April 1, 1950:

| CATTLE | | | |
|------------------------|------------|------------|---------|
| | Week ended | Prev. week | Cor. |
| | Apr. 1 | 1949 | |
| Chicago | 10,724 | 10,828 | 17,587 |
| Kansas City | 14,133 | 14,836 | 13,177 |
| Omaha | 20,200 | 18,509 | 17,639 |
| East St. Louis | 6,554 | 6,054 | 6,252 |
| St. Joseph | 7,706 | 7,134 | 7,519 |
| Sioux City | 9,445 | 8,700 | 8,028 |
| Wichita | 2,090 | 8,275 | 5,486 |
| New York & Jersey City | 7,331 | 7,318 | 6,657 |
| Oklahoma City | 3,492 | 3,634 | 3,334 |
| Cincinnati | 4,066 | 3,323 | 3,863 |
| Denver | 8,590 | 8,274 | 6,683 |
| St. Paul | 22,277 | 18,311 | 13,522 |
| Milwaukee | 4,128 | 3,949 | 3,712 |
| Total | 130,515 | 120,363 | 109,926 |

| HOGS | | | |
|------------------------|---------|---------|---------|
| Chicago | 35,891 | 37,525 | 34,296 |
| Kansas City | 12,531 | 14,471 | 13,031 |
| Omaha | 46,224 | 43,556 | 24,249 |
| East St. Louis | 38,344 | 42,802 | 27,252 |
| St. Joseph | 26,507 | 26,110 | 16,128 |
| Sioux City | 21,991 | 22,319 | 13,924 |
| Wichita | 8,012 | 9,211 | 4,288 |
| New York & Jersey City | 44,011 | 41,700 | 37,002 |
| Oklahoma City | 11,069 | 12,436 | 10,016 |
| Cincinnati | 18,057 | 17,729 | 15,174 |
| Denver | 12,417 | 11,492 | 8,753 |
| St. Paul | 122,867 | 45,665 | 15,715 |
| Milwaukee | 7,244 | 6,400 | 5,062 |
| Total | 405,165 | 331,425 | 225,890 |

| SHEEP | | | |
|------------------------|---------|--------|--------|
| Chicago | 7,206 | 6,188 | 3,489 |
| Kansas City | 13,411 | 11,095 | 9,493 |
| Omaha | 11,179 | 8,866 | 6,182 |
| East St. Louis | 4,512 | 4,636 | 3,273 |
| St. Joseph | 7,855 | 8,468 | 5,998 |
| Sioux City | 2,557 | 2,157 | 3,353 |
| Wichita | 2,308 | 2,373 | 3,025 |
| New York & Jersey City | 35,037 | 31,782 | 27,594 |
| Oklahoma City | 4,372 | 2,603 | 3,150 |
| Cincinnati | 164 | 191 | 139 |
| Denver | 10,108 | 11,811 | 6,994 |
| St. Paul | 7,989 | 5,225 | 2,454 |
| Milwaukee | 481 | 507 | 197 |
| Total | 107,179 | 95,922 | 75,346 |

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, April 6:

| CATTLE: | |
|----------------------|---------------|
| Steers, gd. | \$26.50@27.35 |
| Steers, med. | 25.50 only |
| Cows, med. | 19.00@21.00 |
| Cows, com. | 17.50@18.50 |
| Cows, can. & cut. | 15.00@17.00 |
| Bulls, gd. | 22.00 only |
| Bulls, med. | 20.00@21.50 |
| Bulls, cut. & com. | 17.50@19.50 |
| CALVES: | |
| Vealers, com. & med. | 23.00@29.00 |
| HOGS: | |
| Gd. & ch., 200-210 | \$18.25@18.50 |
| Sows, gd. | 11.00@13.00 |

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, April 6:

| CATTLE: | |
|----------------------------|---------------|
| Steers, gd. & ch. | \$27.25@28.00 |
| Steers, med. & gd. | 24.50@27.00 |
| Heifers, med. & gd. | 22.00@26.00 |
| Cows, gd. | 18.00@21.25 |
| Cows, can. & med. | 16.00@17.50 |
| Cows, can. & cut. | 13.00@15.00 |
| Bulls, gd. | 20.00@22.00 |
| Bulls, com. & med. | 17.00@19.00 |
| CALVES: | |
| Vealers, gd. & ch. | \$25.00@30.00 |
| Com. & med. | 19.00@25.00 |
| Culls | 14.00@19.00 |
| HOGS: | |
| Gd. & ch., 180-240 | \$16.50@17.00 |
| Sows, gd./down | 14.25@14.50 |
| SHEEP: | |
| Spring lambs, gd., 61 lbs. | \$33.00 only |

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS

| | Cattle | Calves | Hogs | Sheep |
|---------|--------|--------|--------|-------|
| Mar. 30 | 4,404 | 630 | 12,841 | 1,440 |
| Mar. 31 | 1,150 | 325 | 6,796 | 2,968 |
| Apr. 1 | 211 | 15 | 1,192 | 811 |
| Apr. 2 | 9,314 | 569 | 9,985 | 3,364 |
| Apr. 3 | 5,689 | 365 | 10,065 | 2,196 |
| Apr. 4 | 7,981 | 353 | 9,780 | 4,831 |
| Apr. 5 | 3,500 | 500 | 13,500 | 3,500 |

*Week so far 26,484 1,778 43,330 14,808
Week ago 32,031 2,020 55,232 14,602
1949 32,705 2,229 36,404 9,827
1948 30,532 2,814 32,069 15,350
*Including 500 cattle, 3 calves, 12,689 hogs and 2,532 sheep direct to packers.

SHIPMENTS

| | Cattle | Calves | Hogs | Sheep |
|---------|--------|--------|-------|-------|
| Mar. 30 | 1,488 | 586 | 1,967 | 1,967 |
| Mar. 31 | 696 | 50 | 928 | 2,093 |
| Apr. 1 | 96 | 210 | 210 | 1,303 |
| Apr. 2 | 2,016 | 5 | 968 | 1,967 |
| Apr. 3 | 2,103 | 30 | 804 | 1,967 |
| Apr. 4 | 2,897 | 43 | 1,028 | 3,171 |
| Apr. 5 | 1,500 | 50 | 1,000 | 1,000 |

Week so far 9,176 137 3,800 7,231
Week ago 9,709 82 2,431 7,144
1949 11,300 106 2,065 3,582
1948 18,519 752 4,349 7,797

APRIL RECEIPTS

| | 1950 | 1949 |
|--------|--------|--------|
| Cattle | 26,485 | 30,278 |
| Calves | 1,793 | 2,229 |
| Hogs | 43,330 | 36,404 |
| Sheep | 15,000 | 6,961 |

APRIL SHIPMENTS

| | 1950 | 1949 |
|--------|-------|--------|
| Cattle | 9,272 | 10,668 |
| Hogs | 3,800 | 2,671 |
| Sheep | 7,422 | 2,977 |

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, April 6:

| | Week Ended | Prev. week |
|------------------|------------|------------|
| | Apr. 6 | 1949 |
| Packers' purch. | 33,106 | 34,488 |
| Shippers' purch. | 4,528 | 3,011 |
| Total | 37,634 | 37,499 |

CANADIAN KILL

Inspected slaughter in Canada, week ended March 25:

| CATTLE | | |
|----------------|------------|-----------|
| | Week Ended | Same Week |
| | Mar. 25 | Last Year |
| Western Canada | 10,846 | 12,311 |
| Eastern Canada | 11,367 | 11,472 |
| Total | 22,213 | 23,783 |

| HOGS | | |
|----------------|--------|--------|
| Western Canada | 33,878 | 25,517 |
| Eastern Canada | 65,595 | 53,176 |
| Total | 99,473 | 78,693 |

| SHEEP | | |
|----------------|-------|-------|
| Western Canada | 1,240 | 2,331 |
| Eastern Canada | 1,164 | 2,571 |
| Total | 2,404 | 5,902 |

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 1:

| | Cattle | Calves | Hogs | Sheep |
|---------------------------------|--------|--------|--------|--------|
| Salable | 435 | 607 | 541 | 440 |
| Total (incl. directs) | 4,902 | 4,420 | 23,727 | 23,507 |
| Previous week: | | | | |
| Salable | 360 | 741 | 510 | 200 |
| Total (incl. directs) | 4,319 | 4,342 | 21,688 | 17,604 |
| *Including hogs at 31st street. | | | | |

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending March 30:

| | Cattle | Calves | Hogs | Sheep |
|---------------|--------|--------|-------|-------|
| Los Angeles | 2,375 | 275 | 1,550 | 13 |
| San Francisco | 700 | 50 | 1,750 | 69 |
| No. Portland | 1,805 | 350 | 1,735 | 420 |

STOCK

the Chicago
current and

Hogs Sheep

12,841 1,462
6,796 2,966
3,192 6,011
9,985 3,886
10,065 2,186
9,780 4,831
13,500 3,500

43,330 14,336
55,232 14,632
36,404 9,827
32,069 15,355
3 calves,
sheep direct to

Hogs Sheep

586 1,800
928 2,600
210
968 1,835
804 1,867
1,028 3,176
1,000 1,000

3,900 7,213

2,431 7,146

2,065 3,886

4,349 7,787

1948

30,278

2,233

28,046

6,951

1949

10,666

2,671

2,970

PURCHASES

used at Chi-
y, April 6:

ended Prev.
week

34,438

3,013

37,440

KILL

er in Can-
arch 25:

Same Week
Last Year

12,311

11,472

23,783

25,517

53,176

78,093

2,331

2,571

5,902

RECEIPTS

able live-
City and
k market

ril 1:

Hogs* Sheep

541 468

23,727 23,597

510 233

21,688 17,604

street.

VESTOCK

acific Coast
rch 30:

5 Hogs Sheep

5 1,550 15

2 1,750 609

2 1,735 425

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 3, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 7,909 hogs; Swift, 1,925 hogs; Wilson, 2,823 hogs; Agar, 6,051 hogs; Shippers, 3,359 hogs; Others, 17,193 hogs.
Total: 19,724 cattle; 2,245 calves; 39,250 hogs; 7,206 sheep.

KANSAS CITY

| | Cattle | Calves | Hogs | Sheep |
|---------|--------|--------|--------|--------|
| Armour | 2,761 | 481 | 2,427 | 1,916 |
| Cudahy | 1,940 | 330 | 1,576 | 1,333 |
| Swift | 1,983 | 430 | 3,069 | 2,933 |
| Wilson | 1,857 | 917 | 1,764 | 1,965 |
| Central | 875 | 12 | 3,695 | 5,264 |
| Others | 3,967 | 12 | 3,695 | 5,264 |
| Total | 12,563 | 1,570 | 12,531 | 15,411 |

OMAHA

| | Cattle & Calves | Hogs | Sheep |
|---------------|-----------------|--------|-------|
| Armour | 5,697 | 8,214 | 1,290 |
| Cudahy | 4,212 | 5,561 | 1,500 |
| Swift | 4,700 | 6,594 | 3,868 |
| Wilson | 3,018 | 4,730 | 1,432 |
| Eagle | 39 | ... | ... |
| Greater Omaha | 179 | ... | ... |
| Hoffman | 83 | ... | ... |
| Rothschild | 482 | ... | ... |
| Both | 198 | ... | ... |
| Knapan | 1,205 | ... | ... |
| Merchants | 60 | ... | ... |
| Midwest | 29 | ... | ... |
| Others | 7,520 | ... | ... |
| Total | 19,992 | 32,619 | 8,090 |

E. ST. LOUIS

| | Cattle | Calves | Hogs | Sheep |
|----------|--------|--------|--------|-------|
| Armour | 2,769 | 1,038 | 12,562 | 1,721 |
| Swift | 3,169 | 2,066 | 12,622 | 2,766 |
| Hunter | 670 | ... | 4,211 | 25 |
| Hell | ... | ... | 2,344 | ... |
| Krey | ... | ... | 4,154 | ... |
| Laclede | ... | ... | 1,132 | ... |
| Sieckoff | ... | ... | 1,132 | ... |
| Others | 3,622 | 404 | 5,523 | 390 |
| Shippers | 2,415 | 1,280 | 14,857 | 321 |
| Total | 12,591 | 4,788 | 58,724 | 5,223 |

ST. JOSEPH

| | Cattle | Calves | Hogs | Sheep |
|--------|--------|--------|--------|-------|
| Swift | 2,563 | 358 | 9,113 | 6,171 |
| Armour | 2,211 | 258 | 8,635 | 422 |
| Others | 3,912 | 7 | 2,179 | 1,749 |
| Total | 8,686 | 623 | 19,927 | 8,342 |

Does not include 8,359 hogs and 1,262 sheep bought direct.

SIoux CITY

| | Cattle | Calves | Hogs | Sheep |
|----------|--------|--------|--------|-------|
| Armour | 3,265 | 17 | 6,558 | 257 |
| Cudahy | 3,739 | 12 | 6,991 | 497 |
| Swift | 2,350 | 5 | 4,765 | 461 |
| Others | 197 | ... | ... | ... |
| Shippers | 8,292 | ... | 8,480 | 86 |
| Total | 17,843 | 34 | 26,806 | 1,301 |

WICHITA

| | Cattle | Calves | Hogs | Sheep |
|------------|--------|--------|-------|-------|
| Cudahy | 1,392 | 240 | 3,266 | 2,306 |
| Guggenheim | 231 | ... | ... | ... |
| Dunn | ... | ... | ... | ... |
| Ostertag | 73 | ... | ... | ... |
| Deid | 99 | ... | 755 | ... |
| Sunflower | 8 | ... | 73 | ... |
| Pioneer | 21 | ... | ... | ... |
| Excel | 411 | ... | ... | ... |
| Others | 1,242 | ... | 701 | 533 |
| Total | 3,477 | 240 | 4,795 | 2,841 |

Does not include 464 cattle and 3,918 hogs bought direct.

OKLAHOMA CITY

| | Cattle | Calves | Hogs | Sheep |
|--------|--------|--------|-------|-------|
| Armour | 1,359 | 85 | 1,782 | 726 |
| Wilson | 1,311 | 116 | 2,035 | 1,627 |
| Others | 131 | 1 | 771 | ... |
| Total | 2,801 | 202 | 4,608 | 2,253 |

Does not include 374 cattle, 115 calves, 6,461 hogs and 2,119 sheep bought direct.

LOS ANGELES

| | Cattle | Calves | Hogs | Sheep |
|------------|--------|--------|-------|-------|
| Armour | 220 | ... | 645 | ... |
| Cudahy | 435 | 30 | 352 | ... |
| Swift | 496 | 53 | 66 | ... |
| Wilson | 163 | ... | 457 | ... |
| Acme | 53 | ... | ... | ... |
| Atlas | 125 | ... | ... | ... |
| Clougherty | 19 | ... | ... | ... |
| Coast | 13 | ... | ... | ... |
| Harman | 150 | 1 | ... | ... |
| Luer | ... | ... | ... | ... |
| Union | ... | ... | ... | ... |
| United | ... | ... | ... | ... |
| Others | 1,368 | 38 | 316 | ... |
| Total | 2,982 | 122 | 1,896 | ... |

DENVER

| | Cattle | Calves | Hogs | Sheep |
|--------|--------|--------|--------|--------|
| Armour | 1,340 | 47 | 2,439 | 3,753 |
| Swift | 1,315 | 75 | 2,797 | 3,362 |
| Cudahy | 1,104 | 26 | 2,564 | 2,170 |
| Wilson | 819 | ... | ... | ... |
| Others | 4,300 | 135 | 4,381 | 2,952 |
| Total | 8,878 | 283 | 12,181 | 12,137 |

CINCINNATI

| | Cattle | Calves | Hogs | Sheep |
|------------|--------|--------|--------|-------|
| Gall's | ... | ... | ... | 5 |
| Kahn's | ... | ... | ... | ... |
| Lohrey | ... | ... | 954 | ... |
| Meyer | ... | ... | ... | ... |
| Schlachter | 192 | 172 | ... | 85 |
| National | ... | ... | ... | ... |
| Others | 2,584 | 1,308 | 10,234 | 70 |
| Total | 2,786 | 1,480 | 20,188 | 163 |

Does not include 1,569 cattle and 22 calves bought direct. Market shipments for the week were 172 cattle, 460 calves and 2,225 hogs.

ST. PAUL

| | Cattle | Calves | Hogs | Sheep |
|----------|--------|--------|---------|-------|
| Armour | 4,575 | 3,664 | 11,893 | 1,213 |
| Bartusch | 779 | ... | ... | ... |
| Cudahy | 1,035 | 1,126 | ... | 548 |
| Rifkin | 873 | 60 | ... | ... |
| Superior | 8,184 | ... | ... | ... |
| Swift | 4,939 | 17,109 | 104,150 | 5,036 |
| Others | 1,892 | 2,116 | 6,824 | 1,192 |
| Total | 22,277 | 24,075 | 122,867 | 7,989 |

FORT WORTH

| | Cattle | Calves | Hogs | Sheep |
|-----------|--------|--------|-------|--------|
| Armour | 764 | 627 | 2,555 | 11,265 |
| Swift | 1,282 | 221 | 3,238 | 13,336 |
| Blue | ... | ... | ... | ... |
| Bonnet | 257 | 20 | 267 | ... |
| City | 316 | 17 | 97 | ... |
| Rosenthal | 237 | 15 | ... | ... |
| Total | 2,856 | 900 | 6,157 | 24,601 |

TOTAL PACKER PURCHASES

| | Week ended Apr. 1 | Prev. week, 1949 | Cor. |
|--------|-------------------|------------------|---------|
| Cattle | 137,456 | 128,916 | 125,315 |
| Hogs | 362,486 | 295,687 | 283,268 |
| Sheep | 93,557 | 72,513 | 67,761 |

CORN BELT DIRECT TRADING

Des Moines, Ia., April 6.
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:
160-180 lb. \$13.75@15.60
180-240 lb. 15.25@16.15
240-300 lb. 15.00@16.15
300-360 lb. 14.75@15.70
Sows:
270-360 lb. \$14.25@14.90
400-550 lb. 12.50@14.25

Receipts of hogs at Corn Belt markets were:

| | This week estimated | Same day last wk. actual |
|---------|---------------------|--------------------------|
| Mar. 31 | 35,000 | 29,500 |
| Apr. 1 | 29,000 | 32,000 |
| Apr. 3 | 45,000 | 48,000 |
| Apr. 4 | 53,000 | 61,000 |
| Apr. 5 | 38,000 | 54,000 |
| Apr. 6 | 45,000 | 32,000 |

LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:

| | Cattle | Hogs | Sheep |
|---------|---------|---------|---------|
| Apr. 1 | 214,000 | 458,000 | 177,000 |
| Mar. 25 | 216,000 | 472,000 | 151,000 |
| 1949 | 217,000 | 378,000 | 106,000 |
| 1948 | 142,000 | 270,000 | 149,000 |
| 1947 | 271,000 | 287,000 | 257,000 |

HOGS AT 11 MARKETS, Wk. Ended:

| | Cattle | Hogs | Sheep |
|---------|--------|---------|-------|
| Apr. 1 | ... | 360,000 | ... |
| Mar. 25 | ... | 377,000 | ... |
| 1949 | ... | 298,000 | ... |
| 1948 | ... | 207,000 | ... |
| 1947 | ... | 222,000 | ... |

AT 7 MARKETS, Week Ended:

| | Cattle | Hogs | Sheep |
|---------|---------|---------|---------|
| Apr. 1 | 151,000 | 275,000 | 86,000 |
| Mar. 25 | 149,000 | 306,000 | 87,000 |
| 1949 | 146,000 | 225,000 | 56,000 |
| 1948 | 86,000 | 158,000 | 70,000 |
| 1947 | 190,000 | 170,000 | 161,000 |

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended March 25, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

| STOCK YARDS | GOOD STEERS | VEAL CALVES | HOGS* | LAMBS |
|-------------|----------------|-----------------|----------------|-------------------|
| | Up to 1000 lb. | Good and Choice | Gr. B1 Dressed | Good Handyweights |
| Toronto | \$23.32 | \$27.94 | \$28.45 | \$27.47 |
| Montreal | 23.85 | 27.85 | 27.85 | 24.50 |
| Winnipeg | 23.00 | 26.50 | 27.02 | 24.50 |
| Calgary | 24.09 | 23.13 | 27.00 | 24.55 |
| Edmonton | 22.75 | 24.00 | 25.55 | 23.60 |
| Pr. Albert | 21.80 | 26.40 | 26.50 | ... |
| Moose Jaw | 21.00 | 23.50 | 26.60 | ... |
| Saskatoon | 22.00 | 26.50 | 26.40 | ... |
| Regina | 20.40 | 25.00 | 26.85 | ... |
| Vancouver | 25.00 | ... | ... | ... |

*Dominion government premiums not included.



MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

| STEER AND HEIFER: | | Carcasses | | BEEF CURED: | |
|---------------------------|-----------|---------------------------|---------|---------------------------|-----------|
| Week ending Apr. 1, 1950. | 12,588 | Week ending Apr. 1, 1950. | 16,712 | Week ending Apr. 1, 1950. | 771,250 |
| Week previous | 12,583 | Week previous | 10,339 | Week previous | 750,553 |
| Same week year ago | 11,039 | Same week year ago | 10,755 | Same week year ago | 1,220,519 |
| COW: | | PORK CURED AND SMOKED: | | LARD AND PORK FATS: | |
| Week ending Apr. 1, 1950. | 1,788 | Week ending Apr. 1, 1950. | 31,427 | Week ending Apr. 1, 1950. | 163,353 |
| Week previous | 1,457 | Week previous | 31,427 | Week previous | 163,353 |
| Same week year ago | 1,544 | Same week year ago | 329,353 | Same week year ago | 329,353 |
| BULL: | | LOCAL SLAUGHTER | | CATTLE: | |
| Week ending Apr. 1, 1950. | 942 | Week ending Apr. 1, 1950. | 7,331 | Week ending Apr. 1, 1950. | 7,331 |
| Week previous | 776 | Week previous | 7,318 | Week previous | 7,318 |
| Same week year ago | 843 | Same week year ago | 6,657 | Same week year ago | 6,657 |
| VEAL: | | CALVES: | | HOGS: | |
| Week ending Apr. 1, 1950. | 13,732 | Week ending Apr. 1, 1950. | 10,167 | Week ending Apr. 1, 1950. | 44,011 |
| Week previous | 11,495 | Week previous | 10,065 | Week previous | 41,838 |
| Same week year ago | 14,821 | Same week year ago | 9,828 | Same week year ago | 37,002 |
| LAMB: | | SHEEP: | | COUNTRY DRESSED MEATS | |
| Week ending Apr. 1, 1950. | 33,983 | Week ending Apr. 1, 1950. | 35,037 | Week ending Apr. 1, 1950. | 9,454 |
| Week previous | 30,723 | Week previous | 31,782 | Week previous | 9,689 |
| Same week year ago | 21,932 | Same week year ago | 27,594 | Same week year ago | 9,253 |
| MUTTON: | | SHEEP: | | HOG: | |
| Week ending Apr. 1, 1950. | 311 | Week ending Apr. 1, 1950. | 35,037 | Week ending Apr. 1, 1950. | 12 |
| Week previous | 286 | Week previous | 31,782 | Week previous | 12 |
| Same week year ago | 607 | Same week year ago | 27,594 | Same week year ago | 12 |
| HOG AND PIG: | | SHEEP: | | LAMB AND MUTTON: | |
| Week ending Apr. 1, 1950. | 11,263 | Week ending Apr. 1, 1950. | 35,037 | Week ending Apr. 1, 1950. | 269 |
| Week previous | 15,205 | Week previous | 31,782 | Week previous | 153 |
| Same week year ago | 8,086 | Same week year ago | 27,594 | Same week year ago | 209 |
| PORK CUTS: | | SHEEP: | | LAMB AND MUTTON: | |
| Week ending Apr. 1, 1950. | 2,516,686 | Week ending Apr. 1, 1950. | 35,037 | Week ending Apr. 1, 1950. | 269 |
| Week previous | 1,295,789 | Week previous | 31,782 | Week previous | 153 |
| Same week year ago | 1,612,258 | Same week year ago | 27,594 | Same week year ago | 209 |
| BEEF CUTS: | | SHEEP: | | LAMB AND MUTTON: | |
| Week ending Apr. 1, 1950. | 164,197 | Week ending Apr. 1, 1950. | 35,037 | Week ending Apr. 1, 1950. | 269 |
| Week previous | 39,360 | Week previous | 31,782 | Week previous | 153 |
| Same week year ago | 58,209 | Same week year ago | 27,594 | Same week year ago | 209 |
| VEAL AND CALF CUTS: | | SHEEP: | | LAMB AND MUTTON: | |
| Week ending Apr. 1, 1950. | 10,816 | Week ending Apr. 1, 1950. | 35,037 | Week ending Apr. 1, 1950. | 269 |
| Week previous | 1,490 | Week previous | 31,782 | Week previous | 153 |
| Same week year ago | 12,582 | Same week year ago | 27,594 | Same week year ago | 209 |
| LAMB AND MUTTON CUTS: | | SHEEP: | | LAMB AND MUTTON: | |
| Week ending Apr. 1, 1950. | 4,932 | Week ending Apr. 1, 1950. | 35,037 | Week ending Apr. 1, 1950. | 269 |
| Week previous | 6,215 | Week previous | 31,782 | Week previous | 153 |
| Same week year ago | 7,663 | Same week year ago | 27,594 | Same week year ago | 209 |

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended April 1 was reported by the U. S. Department of Agriculture and shown in the following table:

| | Cattle | Calves | Hogs | Sheep & Lambs |
|---------------------------------------|---------|--------|---------|---------------|
| NORTH ATLANTIC | | | | |
| New York, Newark, Jersey City..... | 7,831 | 10,167 | 44,011 | 35,867 |
| Baltimore, Philadelphia..... | 5,272 | 1,881 | 25,589 | 1,240 |
| NORTH CENTRAL | | | | |
| Cincinnati, Cleveland, Indianapolis.. | 10,721 | 4,231 | 72,665 | 2,500 |
| Chicago Area..... | 22,574 | 8,964 | 82,016 | 10,110 |
| St. Paul-Wisc. Group..... | 23,044 | 23,409 | 91,111 | 7,620 |
| St. Louis Area..... | 10,362 | 6,576 | 78,176 | 6,400 |
| Sioux City..... | 9,622 | 138 | 28,372 | 3,200 |
| Omaha..... | 18,456 | 868 | 47,990 | 13,800 |
| Kansas City..... | 11,417 | 2,475 | 45,020 | 11,200 |
| Iowa and So. Minn..... | 14,717 | 4,291 | 172,508 | 23,500 |
| SOUTHEAST | 3,324 | 1,822 | 28,210 | ... |
| SOUTH CENTRAL WEST | 10,732 | 3,621 | 64,675 | 29,700 |
| ROCKY MOUNTAIN | 8,714 | 526 | 15,222 | 12,700 |
| PACIFIC | 8,596 | 1,161 | 21,021 | 21,100 |
| Grand total..... | 171,182 | 78,929 | 816,395 | 178,500 |
| Total week..... | 179,913 | 79,175 | 778,762 | 167,600 |
| Total same period 1949..... | 162,309 | 85,947 | 627,192 | 138,400 |

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Monticello, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during February—cattle, 77.7; calves, 63.9; hogs, 73.8; sheep and lambs, 88.5.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended March 31 were:

| | Cattle | Calves | Hogs |
|--------------------------|--------|--------|--------|
| Week ended March 31..... | 1,637 | 671 | 16,360 |
| Week previous..... | 1,315 | 501 | 14,107 |
| Cor. week last year..... | 1,037 | 313 | 10,001 |

CLASSIFIED ADVERTISING

POSITION WANTED

PLANT SUPERINTENDENT

Fully qualified to handle ALL functions, from slaughtering of all classes of animals, allied, processing and final disposition, including power, maintenance, new construction, labor relations, personnel, grievances and all phases of bargaining, shrinkage and yields, incentives and maximum production with minimum cost. Also familiar with most all geographic locations in the U.S.A. Have had some foreign experience as well. Am capable of handling any number of employees or operations, in large, medium or small sized plant or plants. Free to go anywhere, W-360, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION AND EFFICIENCY

If you are not satisfied with results of slaughtering and allied operations, processing, manufacturing, etc., in your establishment, and have problems to solve, we would be happy to analyze and improve any such conditions upon your request. We guarantee satisfaction at nominal cost to you. W-10, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HOG KILL FOREMAN

Available for immediate contact. With over 20 years of practical and supervisory experience in hog killing, cutting, casing, offal and rendering departments. Know costs and yields. Can handle labor. Excellent references. W-11, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF FOREMAN and all around beef butcher capable of running two and three or more beds. Have eleven years' experience. Excellent references. 37 years of age. W-12, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CANNING SUPERVISOR: 15 years' experience in meat packing and canning. Past two years in charge of canning in one of the largest plants in Mexico. Excellent references. W-559, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

ATTENTION CASING SALESMEN

If you cover any of the following territories: Ohio, Michigan, Indiana, Wisconsin, Minnesota, Illinois, Iowa, Missouri and are interested in representing an established firm, in business many years, selling seasonings, cures, emulsifiers, meat packing specialties, on a commission basis, please contact us at once, W-550, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXCEPTIONAL OPPORTUNITY

Salesman Wanted

Experienced with meat packers, for full line of seasonings, spices, binders, etc. Well established territory in the middle west including Chicago area. Write to:

FIRST SPICE MIXING CO., INC.
19 Vestry St. New York 13, N.Y.
Or Contact At
N.I.M.P.A. Convention, Palmer House, Chicago Booths 78-79.

FOREMAN: Small independent packing company in the middle west wants a man to step in and take complete charge of all sausage making, meat processing and rendering as well as supervising the slaughtering of beef and pork. Must have thorough knowledge of all of the above and must be able to handle men. Have excellent proposition for progressive man of right type. W-13, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Thoroughly experienced in all phases of pork slaughtering department. Must have adequate knowledge of costs and be experienced in labor relations. This is an excellent opening for a progressive man of right type. Location, Cleveland, Ohio. State salary expected in replying. W-524, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER: Established Ohio packer requires qualified woman to handle office routine, departmental cost, correspondence. Adequate salary with opportunity. W-595, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Two all around rendering plant workers. Not over 35. Permanent work. Southwest U.S. Write Phoenix Tallow Co., Box 1431, Phoenix, Arizona.

MISCELLANEOUS

WORKING PARTNER WANTED

With inside plant experience. A 50 to 75% interest available for maximum of \$12,500. A real opportunity for a competent, sincere man.

W-540, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Part interest, up to \$100,000. Well established uninspected packing plant doing \$450,000 gross annually. With new federally inspected plant just being completed. In midwestern location, can ship to either coast. Could ship 6,000 hogs, 500 beef per week. PS-558, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SPACE WANTED: On Railroad siding in Indiana. Approximately 15,000 square feet, partly refrigerated. W-16, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

FOR SALE: Long established sausage and meat products manufacturing plant, including retail meat market. Located 3 1/4 miles from Chicago loop. Manufacturing capacity 25,000 pounds weekly. Equipment, trucks, plant building, garage, store and apartments together with additional income real estate (for expansion) included. Minimum down payment \$50,000. For further details address:

Pioneer Trust and Savings Bank
Trust No. 3563, 4000 West North Ave.,
Chicago 39, Ill.

SLAUGHTERING PLANT: Suitable for cattle or hogs, six car cattle capacity, located on rail facilities, 40 miles southwest of Kansas City. Adequate land for feed yards. Write:

RECONSTRUCTION FINANCE CORPORATION
1013 Federal Reserve Bank Building,
Kansas City 6, Mo.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number
 Unemployed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count address or box number as 8 words. Headlines 75c extra. Using advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

EQUIPMENT WANTED

NEW YORK PACKER wants several good used stainless steel meat trucks, tank type. State size, capacity and price. W-14, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

TRIP WASHER wanted. New or used. Must be in good condition. Small size preferred. State model and price. Berth Levi & Co., 3944 S. Hamilton Ave., Chicago 9, Ill.

WANTED: A good used Randall sausage stuffer, either 100 lb., 200 lb., or 300 lb. Advise condition and price. W-582, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Cash for large size U. S. BACON SLICER. State model, serial number, age, condition and price. S. E. Mighon Co., Bedford, Ohio.

EQUIPMENT FOR SALE

MEAT PACKERS—ATTENTION

2—Steel welded 7,500 gal. closed mixing Tanks, each 10 dia. x 12'0" deep, with 3" copper coil and 3 propeller agitator unit motor driven by 15 HP A.C. motor.

2—Anco #261 Grease Pumps, M. D.

1—Anco Continuous Screw Cracking Press, installed one year.

1—Enterprise #166 Meat Grinder, belt driven.

1—Steel 2,000 gal. Jack. O.T. agit. Kettle.

12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.

20—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.

Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.

1—Cleveland Meat Grinder, type 7E-B, 15 HP Motor.

1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Rolls.

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\$36.00 Per Dozen

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For Sale: Packing plant with modern rendering plant and equipment located at Huntsville, Alabama. Livestock available and trade territory very good. Inquiries and inspections invited.

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We can use unlimited amounts of XX manufactured and smoked meats at all times. We do not sell on the open market. What have you to offer today on C.O.D. basis?

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Meat Packing and Sausage Making Equipment

Federally Inspected Plant

Will be sold April 17, 18

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have been appointed exclusive sales agents of all equipment.

Samuel Barliant will be in Visalia April 16 and can be contacted at the Plant or the Johnson Hotel, phone 4-6731, Visalia. For further particulars before that date, wire or phone our Chicago office.

This Is Not An Auction Sale

All items are available separately at low prices. You will be able to inspect all items before purchasing and arrive at a fair price.

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Buffalo Silent Cutter, 50" bowl, self emptying
 Randall 300# Stuffer
 Buffalo 100# Stuffer
 Automatic Ty-Linker #114A, No. 2133, like new
 Cleveland Klean Kut Grinder, 7E Type K, 25 H.P.
 2 Jourdan Cookers, single cabinet, complete, Model T80
 Double Section Sausage Cooking Tank
 LeFell Stainless Double Sausage Linking Table
 Small Sausage Stuffing Table, 34" x 7' long
 200 Aluminum Galvanized Smokesticks 42" triangular
 Hoy Press
 Stainless Steel Hoy Molds, (133) Hoy, Open #55;
 (24) Hoy, Model #112; (21) Hoy, Model #109.
 DeVilbiss Air Compressor, new in 1948, 3 H.P.
 (27) Bacon Curing Boxes
 Sausage Meat Trucks, Stick Trucks, Gages, Tubs, Containers, etc.

Kill Floor

Hog Dehairer—Boss, Style Baby X, 7½ H.P.
 Hog Hoist
 Scalding Tub, 5½ x 9½ x 3'
 High Pressure Washing Pump
 B & D Splitting Saw, newly purchased
 LeFell Paunch Table Assembly with hydraulic lift
 LeFell Tripe Washer, 30" diameter
 Trolleys, Tracking, Switches, Hangers, Trucks, etc.

Trailers, Tractors and Truck

Fruehauf Trailer, 8 wheels, 26' refrigerated van, 6 Cold Hold Units, back and side doors, very good condition
 Fruehauf Trailer, 4 wheels, 26' reefer with small refrigeration unit, no side doors
 Fruehauf Trailer, 8 wheels, 30' cattle rack, standard body
 1944 Dodge Tractor Chassis, model WHA 47, 6 cyl
 1937 International Model D 35 Trailer, 6 cyl.
 7 speeds, hydraulic brakes, 6 wheels
 1940 Ford Truck, 1½ Ton, insulated body

Miscellaneous

Boller, Scotch Marine, Murray, 60 H.P., gas fired
 2 Humid Air Blowers, Model 8U 2554, Serial #21684
 Fairbanks Platform Scale, portable beam type
 Howe Weightograph Track Scale, two tare beams, Chart 42", serial #46388
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(Mass. Institute of Technology)

Illustrated \$500

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- Butter
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